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BUYING PRACTICES AND FOOD USE

of Employee Food Services in Manufacturing Plants

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FOREWORD

This publication is one of a group of reports to be issued by the Agricultural Marketing Service describing the use of food products by one segment of the "away-from-home" market for food--employee food services in manufacturing plants with at least 250 persons on their payroll in January-February 1956. Data presented were collected and processed under contract with the Marketing Services Company, Division of Dun and Bradstreet, Inc., New York City.

The nationwide survey of inplant food services represents the Department's first major attempt to evaluate the needs, demands, and marketing practices of institutional feeding operations and was undertaken as part of a broad program of research aimed at improving marketing efficiency and expanding markets for farm products. Funds for obtaining information on the use of fish and shellfish were provided by the Fish and Wildlife Service, U. S. Department of the Interior.

This report summarizes the preliminary findings of the survey and includes tables providing comprehensive data on expenditures for and use of food by these inplant facilities. Subsequent publications will deal in greater detail with the

importance of this mass feeding market--particularly as it relates to the major commodities: Meat; poultry and eggs; vegetables and fruit; dairy products; flour, cereals, and bakery products; fats and oils; sugar and other sweets; and beverages.

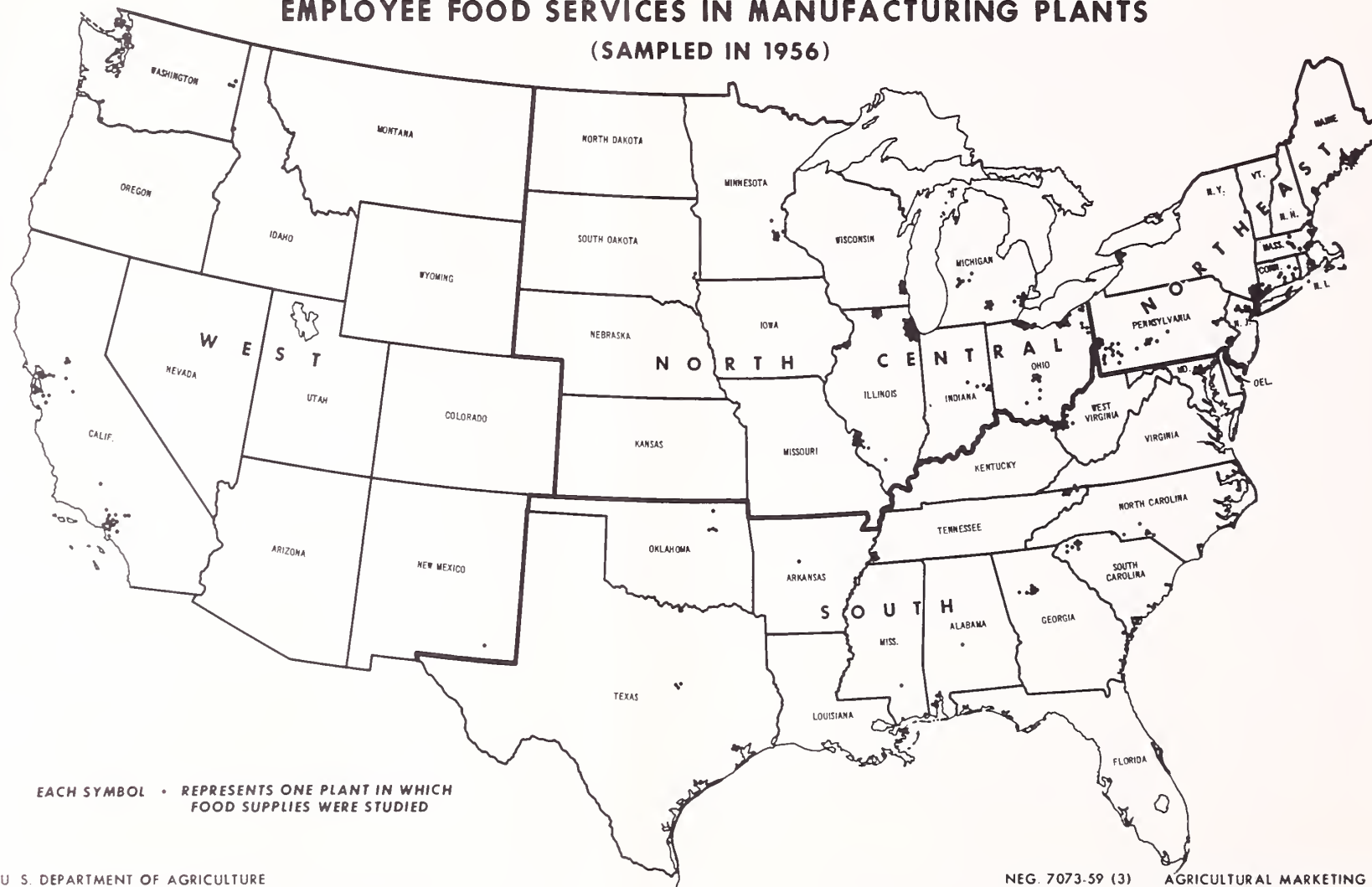
Acknowledgment is made of the cooperation of manufacturing firms throughout the country in making available to the Department records of the operation of their inplant food services. Without such cooperation, this study would not have been possible.

This survey was a joint undertaking of the Market Organization and Costs Branch and Market Development Branch of the Marketing Research Division. It represents the cooperative efforts of many individuals in the Department. Rosalind C. Lifquist and Esther Hochstim of the Marketing Research Division had major responsibility for planning and supervising the study. Thomas J. Lanahan, Jr., Statistical and Historical Research Branch, gave technical assistance; Earl Houseman was the consultant for the Department in the design of the sample. Florence Gordon assisted in analyzing the data.

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EMPLOYEE FOOD SERVICES IN MANUFACTURING PLANTS (SAMPLED IN 1956)



BUYING PRACTICES AND FOOD USE OF EMPLOYEE FOOD SERVICES IN MANUFACTURING PLANTS

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SUMMARY

Data collected during the Department's nationwide survey of inplant facilities conducted in January-February 1956, showed that almost 6,000 manufacturing plants with 250 or more employees--about half of the plants of this size in the United States--provided some type of regular, on-premise, food serving facility for use of plant personnel. Large plants (1,000 or more employees) were more likely than medium-sized (500-999 employees) or small ones (250-499 employees) to have food services. Regionally, a larger share of the factories located in the North Central States and the South provided such facilities than did those in the Northeast and West (see map).

Inplant facilities for serving food were comparatively new additions, for according to plant executives, nearly three-fourths of these food services had been installed since 1935. The newer the factory, the more likely it was to have had some kind of food serving arrangements from the start.

Among plants with food services, seven out of ten were in the North Central and Northeastern States, the most highly industrialized areas of the Nation.

Nearly two-thirds of the inplant facilities were managed by outside catering firms, usually as an independent business. Most of the rest were run by company personnel. Regardless of the type of management--whether contractor- or company-operated--most of these food services were subsidized to some extent by direct cash payments to make up differences between costs and income from sales of meals, by not charging for some or all of the current operating expenses like rent, utilities, and maintenance, or by using both of these forms of subsidies.

Food was available at noontime in nearly all facilities, and a large share were open during at least one other meal

period. A few plants had some type of food service available around the clock.

Menus, especially in the cafeterias, usually provided choices among "plates" at special prices and a la carte offerings. Menus from canteens or mobile carts were apt to be limited to a la carte choices.

Wholesalers were the chief suppliers of food to these inplant facilities, and frequently, for a particular commodity, all purchases were made from a single firm. Retailers were next in line though considerably less important, achieving this position largely because of purchases made by small plants.

Assuming continued use of food at the same rate as found during the survey, these food facilities appeared to buy food largely on an as needed basis. Except for canned foods (which were stocked in total quantities sufficient to last about a month) these facilities had less than a week's supply of most foods on hand at the start of the survey.

It is estimated that during a 4-week period these inplant facilities used food valued at approximately \$20 million. This would bring yearly expenditure to around \$260 million or about 3 percent of the (estimated) wholesale cost of food handled by all away-from-home eating places. This appears to be a fair representation of the size of the major market provided by this segment of institutional food operations for, though factories with 250 or more employees accounted for less than 5 percent of all establishments, such plants employed almost 60 percent of the persons engaged in manufacturing.

Meat, dairy, and bakery products took 59 cents out of each dollar spent by these plant facilities for food; beverages took another 12 cents, as did fruits and vegetables

taken together. This division of the food dollar was fairly consistent among all the plants regardless of size or regional location.

Most meat was purchased "fresh" and as retail cuts--steaks, chops, roasts, and stewing and ground meat. Comparatively few carcasses or primal cuts were used. On the average, beef and pork accounted for 80 percent of the money spent for meat. This varied somewhat regionally, however, as western plants spent considerably more for beef than the average for all plants, while factories in the South and the North Central States had the highest average expenditures for pork.

Expenditures by the food service units for poultry, fish, and eggs were much less important than those for meat, with each of these commodities taking about 2 cents out of the food dollar.

Dairy products (excluding butter) purchased for use by facilities operated on the premises amounted to 22 cents out of the food dollar. Fluid milk, most of which was purchased in half-pints, pints, and quarts, represented the bulk of these expenditures. Purchases of ice cream were next in importance, as this product was widely used and few plants had equipment for making their own. Cheese accounted for only about 5 percent of the money spent for dairy products, with cottage cheese being the most important item in terms of quantities used. Other processed forms of dairy products were of much lesser importance, with the expenditures for evaporated milk averaging \$6.00 per plant and those for dry milk products averaging \$12.00 per plant for the 4-week period.

Nearly all the inplant facilities purchased some baked goods and only about 4 out of 10 produced any of these items regularly on the premises. When a bake shop was

operated, cakes, pies, and quick breads were most likely to be produced. As might be expected, such facilities also used the largest quantities of prepared flour mixes.

Expenditures by inplant food services for vegetables and fruits were not as important, relatively speaking, as those by households in the spring 1955. This was especially true for fruits, which took only 3.5 cents of each dollar spent for food by inplant operations compared with 8.1 cents spent by households. Canned vegetables and fruits accounted for the largest of these expenditures--50 percent of the money spent for vegetables, 61 percent of the money spent for fruit. Fresh products came next in importance followed by frozen items. For both vegetables and fruits, a few items made up the major part of the purchases.

Beverages were used in rather large amounts, particularly coffee and soft drinks. In addition, most plants had vending machines which dispensed beverages. Ground coffee represented more than 9 out of 10 pounds purchased; among the soft drinks, more was spent for cola type soft drinks than for all other kinds taken together.

In general, these inplant food services bought extra labor in the form of "serviced" foods. In addition to services which have been purchased for many years in canned products and ice cream, for example, newer items used in fairly important quantities included prepeeled potatoes, portion-sized meats, and prepared flour mixes. A few plants had all food completely prepared in off premise kitchens, then brought it in on mobile carts and sold to employees.

The foregoing presents a few of the highlights from the survey. Subsequent reports will provide more comprehensive discussions of buying practices and use of food as related to individual commodities.

INTRODUCTION

Away-from-home eating places have been growing in importance for some time. This trend became evident as far back as the beginning of World War II when large numbers of women began to enter the labor force. With less time for preparing meals at home, and with increasing family incomes, more and more people ate at least one meal each working day in restaurants or cafeterias. By the end of the war, eating out had become an accepted practice and was no longer considered a luxury for the few. With incomes

remaining high and the share of women in the labor force increasing rather than dropping back to prewar levels, away-from-home eating places have continued to thrive.

One measure of this growth of mass feeding establishments is provided by converting estimates of the market value of food sold and furnished by these eating places to approximate equivalents in terms of retail store prices. Comparisons of these retail value data with the retail value

of all food consumed by United States civilians show that the share of total food going to eating places rose from 10 percent in 1934 to between 16 and 17 percent in recent years (table 1).

Additional evidence of the importance of away-from-home eating places is provided by results from the 1955 survey of household food consumption.¹ This study found that, during one week in the spring of 1955, 77 percent of all families purchased and ate food away from home and that 82 percent of urban families did so. Probably even more significant was the finding that two-thirds of the farm families purchased and ate some food away from home and a third of these families ate meals out.

Though these data do indicate to some extent the importance of away-from-home eating places, they do not provide an adequate basis for appraising institutional feeding outlets as a market for food--their needs, demands, and marketing practices. It was to provide such information that this survey of inplant facilities in manufacturing plants was undertaken. Though public restaurants, cafeterias, and lunch counters usually are considered the major institutional market for food, these employee facilities were selected for initial study because of their comparatively recent rise in importance.

COLLECTION OF DATA

Information in this report is based on a sample of manufacturing plants (with at least 250 employees on their payrolls in January 1956) that provided some type of arrangement for regular food service. Though plants of this size represented less than 5 percent of all manufacturing establishments, they employed about 6 out of every 10 persons engaged in manufacturing (table 2). It was assumed, therefore, that this universe would yield adequate information on the buying practices and food use by this segment of mass-feeding operations.

Food service facilities were defined as cafeterias, mobile food carts, or restaurants where employees could get regular meals. Snack bars or sandwich counters were included if at least one hot food in addition to hot beverages was available. The presence of vending machines alone, even though hot foods were dispensed, did not qualify a plant as having food serving facilities.

¹ Food Consumption of Households in the United States, U.S. Dept. Agr. Household Food Consumption Survey 1955, Rpt. No. 1, Dec. 1956.

Table 1.--Comparison of retail value of food handled by eating places with retail value of all food disappearing into civilian channels, for selected years, 1929-1957

Year	Retail value	
	All food	Share going to eating places
	<u>Billion dollars</u>	<u>Percent</u>
1929.....	24.5	12.7
1934.....	17.7	9.6
1939.....	18.9	14.3
1944.....	30.4	16.1
1949.....	49.2	15.7
1954.....	57.6	16.0
1955.....	58.6	16.4
1956.....	61.3	16.6
1957.....	63.6	16.7

Unpublished data, Statistical and Historical Branch, Agr. Mktg. Serv., U. S. Dept. Agr.

Data were collected in 352 participating plants by Dun and Bradstreet, Inc. during a 4-week period in January-

Table 2.--Percentage of manufacturing plants having specified numbers of employees, 1954¹

Range	Plants	Employees
Number of employees:	<u>Percent</u>	<u>Percent</u>
1-19.....	68.4	8
20-99.....	22.3	18
100-249.....	5.5	16
250-499.....	2.1	14
500-999.....	1.0	12
1,000-2,499.....	.5	14
2,500 or more.....	.2	18

¹ Based on data in Volume 1, Summary Statistics, U. S. Census of Manufactures, 1954, pp. 45-54.

February 1956, a time when there were no holidays or major vacation periods.

Marketing information was obtained through interviews with managers of the food serving facilities. Food use and expenditure data were based on company records. Usage was determined by subtracting the quantity on hand at the end of the survey from the combined total of food on hand at the start of, and purchased during, the survey period. Expenditures represent the money value of food used rather than the amount actually spent during the survey period. Because it was assumed that institutional outlets frequently

stock quantities of food, data based on usage appeared better for depicting the size and needs of this market than information based solely on quantities purchased and dollars spent during a short period of time.

For classification purposes, plants were sampled according to the number of persons employed--small (250-499), medium sized (500-999), and large (1,000 or more); and by region--Northeast, North Central, South, and West. For more detailed discussion of procedures and definitions of terms, see Methodology, p. 19, and Glossary, p. 21.

CHARACTERISTICS OF PLANTS WITH FOOD SERVICES²

Though, on the average, about half of these manufacturing plants provided some type of food serving arrangements for their employees, the extent to which this was done varied somewhat from region to region and considerably with the size of the plant based on the number of persons employed. As shown below, a larger share of plants in both the North Central and Southern regions maintained regular food service of some kind than those in other parts of the country. Plants with 1,000 or more employees were about twice as likely to provide inplant facilities as those with between 250 and 500 persons on their payroll.

Percentage of total manufacturing plants with 250 or more employees maintaining food serving facilities in January 1956 was:

	Percent		Percent
All plants	52	Employee size group:	
		250-499	37
Region:		500-999	59
Northeast	44	1,000 or more	72
North Central	57		
South	62		
West	38		

Inplant facilities were frequently associated with the absence of nearby public eating places or with the inability of such places to serve (during the 30 minutes usually allowed) all employees wishing to purchase lunches. As might be expected, more officials in plants providing facilities (83 percent) than in those not doing so (45 percent) made this comment.

Plants with food services also tended to operate more shifts each day, on the average, than those without such facilities. Companies with regular meal service worked 2.2 shifts per day while firms not maintaining these facilities averaged approximately 2.

The majority of employees in factories with inplant food services were men. Women outnumbered men in only about a fifth of the plants and these usually were smaller companies, located in the South or the Northeast. According to plant officials, in only 2 out of 10 plants, were employees engaged in generally heavy work.

CHARACTERISTICS OF FOOD SERVICES

By and large, inplant facilities constitute a comparatively new service for employees in manufacturing plants. Though some factories have maintained food serving arrangements for 30 years or more, such plants were few and the lunch pail was still very much in evidence at the onset of World War II. Among plants included in this survey, almost three-fourths had installed these facilities since

1935. The newer the plant, the more likely it was to have made plans for meal service when the factory was built.

Seven out of each 10 of the inplant facilities were located in plants in the Northeastern and North Central regions. Of the remaining 30 percent, 24 percent were in the South and 6 percent in the West. This follows closely the present in-

² This section and the following two are based on data presented in "Employee Food Services in Manufacturing Plants," U. S. Dept. Agr. Mktg. Res. Rpt. No. 325.

dustrialization of these areas. As proportionately more capital for new factories is now going into the South and West, this relationship is likely to change gradually in the years ahead.³

These inplant food services were about equally distributed among plants in the three employee size groups used for classification purposes--small (250-499 employees), medium-sized (500-999), and large (1,000 or more). However, this distribution by size varied somewhat among the four regions as did the average number of employees per plant. For example, proportionately more of the inplant facilities in the North Central region were found in large plants (44 percent), and these plants employed more workers, on the average, than was the case in the other three regions (table 3). In the Northeast and South, the biggest share of food services (40 and 42 percent, respectively) were in medium-sized plants; in the West, the largest share was in small plants (41 percent). Nevertheless, in all regions, two-thirds or more employees in factories maintaining food services were found in establishments with at least 1,000 persons on their payroll.

Almost two out of three of the inplant facilities were run by contractors or concessionaires. These are outside firms who either manage such operations under contractual arrangements or as their own business. Most of the rest of

the food services were managed by the firm itself. In a few large plants, the company managed some of the service outlets and contracted with outside firms to operate the rest; a small number of facilities were run by employee groups, clubs, or unions.

Most of the food services--whether company or contractor managed--were subsidized to some degree by the firm. About 6 out of 10 of the company-operated facilities were directly subsidized by the company making up in cash any difference between receipts and expenditures. Even when these food services were considered to be operating on a break-even or profit-making basis, frequently items like rent, utilities, and certain other normal operating expenses were not charged to the facility.

Almost a fifth of the contractor-operated food services were directly subsidized in some way. Usually this was by guaranteeing a minimum profit or cost-plus-fixed-fee for management. And, though 7 out of every 10 of these contracted operations reportedly were run for profit like an independent business, a large share even of these were not charged for current expenses like rent, utilities, maintenance, and repairs.

Cafeterias were the most popular type of service outlet with more than 75 percent of the factories having this kind of facility. Mobile units, canteens, and lunch counters were much less important and were found, most frequently, in

³Dessel, Murray D. Long-Term Regional Trends in Manufacturing Growth: 1899-1955. U. S. Dept. Commerce Area Trend Series No. 2, pp. 2, 10. Feb. 1958.

Table 3.--Plants with employee food services: Percentage of plants having a specified number of employees, percentage of total employees in these plants, and average number of employees per plant, by region, January-February 1956¹

Region	All plants ²	Plants having-			Share of total employees in plants with-			Average number of employees in plants with-		
		Number of employees			Number of employees			Number of employees		
		250-499	500-999	1,000 or more	250-499	500-999	1,000 or more	250-499	500-999	1,000 or more
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Number	Number	Number
Northeast.....	97	31	40	29	9	22	69	375	670	3,003
North Central.....	128	31	25	44	5	9	86	346	730	3,966
South.....	80	32	42	26	10	26	64	354	677	2,646
West.....	47	41	23	36	9	12	79	314	741	3,175
All plants.....	352	32	34	34	7	15	78	353	699	3,441

¹ Percentage based on weighted data for plants with inplant facilities only.

² Actual number of plants included in sample.

smaller plants or in large plants in combination with other types of service outlets. Table service was provided in fewer than 10 percent of the plants. Cafeteria service was usually provided when companies ran their own facilities. On the other hand, when snack bars, canteens, and mobile carts were provided, contractors or concessionaires were likely to be hired to take over the job of operating them.

Most inplant facilities served food at noontime and two out of three were open during at least one other meal period, usually in the morning for "breakfast" or in the evening for "dinner". A few (7 percent) maintained service around the clock.

In the "typical" plant, about half of the employees were thought to patronize the food service for meals. However, estimates of the proportion of employees eating in these facilities varied from less than 20 percent in some plants to more than 90 percent in others. Factories in the South

and those having company-operated facilities tended to give the highest estimate of patronage.

Menus found in about half of these establishments offered both "special platters" (meal-type combinations of food sold at slightly lower cost than when each food is purchased separately), and a la carte foods. Most of the rest listed only a la carte foods. In 7 percent of the facilities, some foods (usually beverages) were furnished by the company free of charge. In 1 percent of these serving outlets, all foods were given to employees without cost.

The type of menus offered to employees varied to some extent among the four regions and in plants of different size. The chief differences were the greater use of a la carte menus only in southern and of "special plates" menus only in western plants. A la carte menus only were used to a greater extent by the smaller food services while the large facilities were more likely to offer both special plates and a la carte foods.

PURCHASING PRACTICES

According to the managers, most inplant facilities purchase food from one type of supplier--usually wholesalers--though they may buy from more than one firm. For example, an individual firm may have the quality of fresh meat used but may not carry the favored brand of bacon.

Retailers were next in line as suppliers though considerably less important. The percentage of plants making some purchases from among foods in selected commodity groups at retail stores is given below:

	<u>Percentage of plants</u>
Meat.....	18
Poultry	11
Fish and seafood.....	11
Fresh eggs	14
Vegetables and fruits:	
Fresh	20
Frozen.....	7
Canned.....	6
Fluid milk and cream	1
Fats and oils.....	9
Flour.....	11

As might be expected, the share of plants purchasing food from retail stores varied directly with their size (number of employees). For example, 27 percent of the small fac-

tories bought some meat in retail stores as compared with 7 percent of the large ones (1,000 or more employees).

Most managers interviewed were satisfied with their present suppliers but it was evident they had shopped around for firms that would best meet their demands. Dissatisfactions with current suppliers, indicated by about a third of these managers, centered around food quality, prices, and delivery. Some complained that food was substandard or not of the quality ordered. Others thought prices were "out-of-line" or "excessive" for quality of merchandise received.

Delivery complaints were of three types: That orders couldn't be obtained on short notice; deliveries were erratic or couldn't be relied upon; and suppliers refused to deliver food in the quantities needed.

On the other hand, a large share of managers appreciated some special services offered by one or more of their suppliers. These re-emphasized the importance of deliveries on short notice, frequent deliveries, and "good quality" food.

U. S. Government or other grade standards were mentioned frequently as criteria for making purchases. Personal inspection and buying by brand were important also. In general, grades were mentioned most often in connection with fresh and frozen meats and poultry; personal inspection in

relation to fresh fruits and vegetables; and brand names for other products. It was apparent, however, that more than one of these methods were used as a basis for buying most foods.

A large share of the facilities purchased food on credit--open book account--payable net/7 and net/30 days. A few

STOCKS OF FOOD ON HAND⁴

On the average, these inplant facilities carried relatively small inventories on hand at the start of the survey. Foods were purchased for use within a comparatively short period of time if consumed at the same rate as during the 4-week survey period. About 10 percent of the plants had no stocks on hand. These were factories where food was brought in regularly at mealtimes on mobile carts or to canteens with limited menus.

As might be expected, supplies of the more perishable foods like fluid milk and bread represented about a day's usage. Other perishables--fresh meat, poultry, vegetables, and fruits--averaged from 3 to 5 or 6 days' supply; approximately a week's supply of butter was on hand as compared with nearly 2-weeks' supply of margarine. Inventories of frozen foods and staples like flour and sugar would last about 10 days at rate of use during survey; rice and macaroni and spaghetti represented about a 2-week supply. Canned vegetables and fruit were stocked in the largest

received discounts for prompt payment. Discounts were given most often for canned goods and staples like flour.

From 11 to 23 percent of the facilities paid cash or had foods delivered c.o.d. with bakery products, fresh produce, and fluid milk being purchased on a cash basis more often than other foods.

quantities, but even these, in total, represented only about a month's supply.

There was some difference among the four regions and in company-operated versus contract-operated food services in the average amount of food on hand at start of the survey. Plants in the West had the largest stocks, in relation to use, of meat, poultry, and some of the more important staples. Facilities in the South had more fresh and canned vegetables and fruit on hand than other regions.

On the average, company-operated facilities had larger stocks than contractor-operated outlets. It is possible, of course, that contractors may have maintained supplies in locations away from the plant. Then, too, contractors operated more of the mobile carts for which all food was prepared off-premise. Both of these factors would work in the direction of reducing average quantities of food stocked on-the-premises.

EXPENDITURES FOR AND USE OF FOOD

It is estimated that during a 4-week period in January-February 1956, these inplant facilities used food valued at approximately \$20 million. If this same rate of expenditures continued throughout the year, food services in manufacturing plants with 250 or more employees would account for food purchases amounting to nearly \$260 million--about 3 percent of the wholesale cost of food handled by all away-from-home eating places. Of this amount, the largest share (43 percent) was spent by plants in the North Central region (fig. 1). Next came facilities in the Northeast (27 percent) followed by those in the South (24 percent) and the West (6 percent). It should be noted, however, that these percentages follow closely the share of food services being operated in the respective regions (table 4).

Contractor-operated facilities were responsible for 60 percent of the money spent, and, here again, expenditures followed closely the share of plants managed by these outside caterers (fig. 1). Only among plants of different size was there a wide divergence between the share of expenditures and food facilities represented (fig. 1). In this case, the third of the food services operated in large factories (1,000 or more employees) accounted for around 70 percent of the total amount spent by all these inplant facilities. Small plants (250-499 employees) accounted for about 10 percent.

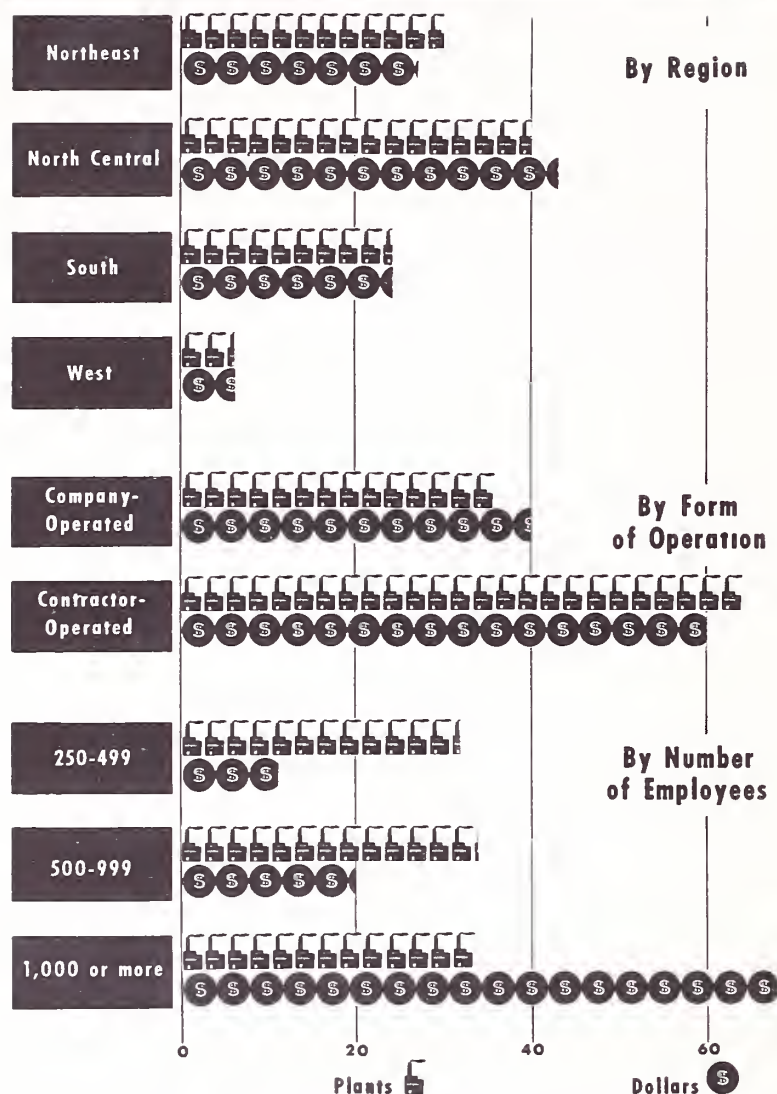
Out of every dollar spent for food, 27 cents went for meat, poultry, fish and eggs with meat alone accounting for

⁴See page 23 for percentage of plants in which beginning inventory was taken, by day of week.

SHARE OF INPLANT FOOD MARKET

4-Weeks, January - February, 1956

By Percent



U. S. DEPARTMENT OF AGRICULTURE

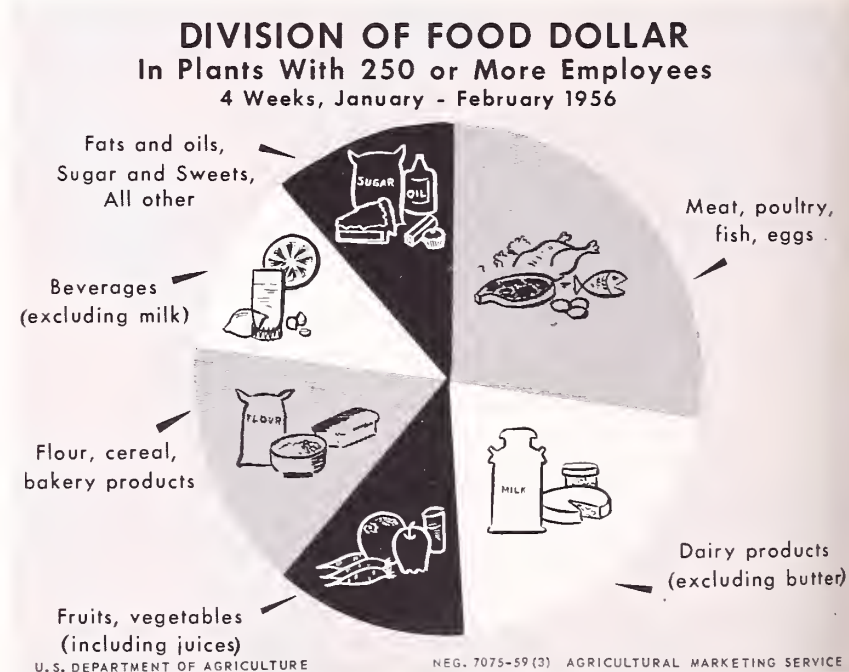
NEG. 7074-59 (3) AGRICULTURAL MARKETING SERVICE

Figure 1

21 cents (fig. 2). Dairy products (excluding butter) took another 22 cents, bakery products almost 16 cents, fruit and vegetables (including juices) 12 cents and beverages 12 cents (table 5).

This division of the food dollar did not vary much throughout the four regions or among plants of different size. For example, facilities in the Northeast spent a little less of their food dollar for meat than those in the West. The South spent less for dairy and bakery products, but more for beverages, particularly soft drinks, than did inplant facilities in the other regions. Among food services in small, medium and large plants, the chief difference was that large operations spent a little larger share of their food dollar for dairy products and less for baked goods than smaller ones did.

Probably the greatest variations were found in the way in which company and contractor-operated food services



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Figure 2

Table 4.--Share of the total inplant market expenditures for selected groups of food, by region, employee size group, and form of operation, 4-week period, January-February 1956

Item	Total plants	All food	Meat	Poultry	Fish	Eggs	Dairy products ¹	Fruits and vegetables ²	Flour, cereal, bakery products
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants.....	100	100	100	100	100	100	100	100	100
Region:									
Northeast.....	30	27	24	29	36	33	29	25	28
North Central.....	40	43	46	37	41	31	45	45	45
South.....	24	24	24	30	17	30	21	24	21
West.....	6	6	6	4	6	6	5	6	6
Employee size group:									
250-499.....	32	11	11	10	11	8	9	9	13
500-999.....	34	20	21	20	21	18	16	21	22
1,000 or more.....	34	69	68	70	68	74	75	70	65
Form of operation of feeding facilities:									
Company-operated.....	36	40	45	43	47	49	33	47	36
Contractor-operated...	64	60	55	57	53	51	67	53	64
Total expenditures (thousands).....		19,813	4,146	367	455	464	4,416	2,285	3,237

¹ Excludes butter.

² Includes fruit and vegetable juices.

Table 5.--Percentage of food dollar spent for food groups, by employee food facilities in manufacturing plants, by region, employee size group, and form of operation, 4-week period, January-February 1956

Commodity group	All plants	Region				Employee size group			Form of operation	
		North-east	North Central	South	West	250-499	500-999	1,000 or more	Company-operated	Contractor-operated
	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
Meat.....	21	18	22	21	23	21	22	21	24	19
Poultry.....	2	2	2	2	1	2	2	2	2	2
Fish and shellfish.....	2	3	2	2	2	2	2	2	3	2
Eggs.....	2	3	2	3	2	2	2	2	3	2
Dairy products (excluding butter).....	22	24	23	20	23	19	18	24	18	25
Fruits and vegetables (including juices).....	12	10	12	12	12	10	12	12	14	10
Flour, cereals, bakery products.....	16	17	17	14	16	20	17	15	15	17
Fats and oils.....	3	3	2	3	3	3	3	3	3	2
Sugar and other sweets.....	3	2	3	3	2	2	3	3	2	3
Beverages (excluding milk).....	12	12	10	15	10	12	13	11	10	13
All other.....	5	6	5	5	6	7	6	5	6	5
Total expenditures (thousands).....	19,813	5,395	8,614	4,720	1,084	2,113	3,984	13,716	7,937	11,876

spent their food money. Major points of differences are shown below:

<u>Share of food dollar spent for:</u>	<u>Company-operated</u>	<u>Contractor-operated</u>
	<u>Percent</u>	<u>Percent</u>
Meat, poultry, fish and eggs	32	25
Dairy products.....	18	25
Fruits and vegetables.....	14	10
Bakery products...	13	16
Beverages.....	10	13

Compared with expenditures for food by families for home use, managers of the inplant food services spent a larger share of their food dollar for dairy and bakery products, sugar and other sweets, and beverages than these families and a smaller share for main dish items like meat, poultry and fish, eggs and legumes, fruits and vegetables, and fats and oils.⁵

Meat, Poultry, and Fish

It is estimated that during the 4-week survey period, inplant facilities spent about \$5 million for meat, poultry, and fish. This excludes canned mixtures containing these items, and dishes and sandwiches containing meat, poultry, and fish prepared off the premises and brought in by mobile trucks and sold to employees. Such items would, in aggregate, represent an additional expenditure of about \$137,000 for the 4-week period.

In order of importance, food services in the North Central region provided the biggest market for meat, poultry, and fish and accounted for 45 percent of the total amount spent. Northeastern plants ranked next (25 percent) followed by plants in the South (24 percent) and West (6 percent). Factories with 1,000 or more employees were by far the most important factor in this market as they accounted for almost 70 percent of these expenditures.

Out of every dollar spent for this group of foods, 84 cents went for meat, 7 cents for poultry, and 9 cents for

fish. This varied little from region to region, in plants of different size, or between company and contractor-operated food services. Such differences as were found, and these cannot be considered significant, show the Northeastern facilities spending a little larger share of their dollar for fish and those in the South a little more for poultry than was the case in the other regions.

Meat.--Though, on the average, inplant food services used more than 1,500 pounds of meat per plant during the 4-week period, quantities fluctuated widely and ranged from an average of 460 pounds in small plants to more than 3,000 pounds in large plants. Here, again, the market was quite concentrated as the third of the facilities that bought 2,400 or more pounds during the survey period accounted for about three-fourths of the total quantity used and money spent for meat.

More than 75 percent of the meat was purchased "fresh". Cured meat ranked a poor second in importance followed by frozen and canned in that order.

Most meat was purchased as retail cuts--chops, steaks, roasts, stewing and ground meat. Proportionally, nationwide, only one out of four food services reported purchasing primal or carcass meat with primal cuts the more widely used. Carcass meat was purchased by only 5 percent of these facilities--more in the South than in the other regions, and by more of the large than the small plants. Beef formed the largest share of the carcass meat purchased. This was true also for primal cuts though, in this case, pork and veal were closer competitors with each of these representing about a fourth of the total money spent for primal cuts.

About 15 percent of the money spent for retail cuts went for portion-sized meat--individual serving portions cut to a specified weight as contrasted, for example, to steaks and chops ordered by the pound or by number without specifications as to the weight of each. Portion-sized cuts were used to some extent by 6 out of every 10 facilities--more in the North Central than in the other regions. Contractor-operated food services and those in large plants also spent more than the average share of their meat dollar for such prefabricated cuts of meat.

Though some canned meat was used by 60 percent of these food services, the quantity purchased was relatively small representing an expenditure of less than 10 percent of the meat dollar. Canned pork made up three-fourths of the quantity purchased and the remainder was divided between canned beef and luncheon meat with canned beef having a slight edge.

⁵Dietary Levels of Households in the United States, U. S. Dept. Agr. Household Food Consumption Survey 1955, Rpt. 6, table 6, p. 24. To conform with grouping of food used as a basis for percentage expenditures given in the above publication, a special tabulation was made of data on expenditures by inplant food services. For this reason, the comparisons between household and inplant data of percentage expenditures may differ slightly from those given in table 5, p. 9, of this report on buying practices and food use of employee food services in manufacturing plants.

Beef and pork represented the bulk of the meat purchased. And this was consistently true even though there was some variation in their relative importance. Considering all food services in manufacturing plants with 250 or more employees, beef took about half the money spent for meat. Pork was next (32 percent) followed by luncheon meats (10 percent). Lamb, veal, and variety meats together accounted for only 9 percent of the expenditures, and most of this went for veal. Inplant facilities in the West were the largest users of beef and the smallest users of pork on the average. Facilities in the Northeast appeared to diversify their expenditures a little more than other regions as they spent a larger share (but still a small part) of their meat dollar for lamb and for luncheon meat than did food services elsewhere.

Of the money these facilities spent for beef, only 13 percent went for carcass or primal cuts with carcass representing 9 percent of this. Among the retail cuts, more than half of the expenditures were for roasts and portion-sized cuts. In poundage, however, ground beef was the most important with roasts (mostly chuck) and portion-sized cuts following in that order.

Retail cuts formed the major part of the pork purchases. Of these, almost 60 percent of the expenditures were for "fresh" pork with loin roast, chops, and steaks being the most important.

Ham was the outstanding favorite among cured pork items, with bacon a poor second. Eighteen percent of the plants purchased at least 300 pounds of ham during the survey period and 7 percent purchased 700 or more pounds.

About a third of the quantities of veal and lamb purchased was in the form of carcass or primal cuts, most important of these being leg of veal and hindsaddle of lamb. Of the retail cuts, veal purchases were about equally divided among roasts, chops, and portion-sized cuts. Roasts and stewing meat were the most important retail cuts of lamb.

Frankfurters represented more than half of the "luncheon" meat purchased. Liver, and particularly beef liver, was the variety meat used in the largest quantity. Veal and pork liver were next and about equally popular. However, there were some regional differences with the South using most of the pork liver and the West reporting almost no purchases of either veal or pork liver. Among the other kinds of variety meats, only tongue and brains were of any importance and reported purchases of these varied from one region to another.

The foregoing applies only to meat purchased for preparation in kitchens maintained on plant premises. In addition, 7 percent of the plants brought in "dishes" and sandwiches containing meat and "solid" meats like sliced roast beef and pork which were prepared in off-premise kitchens. Though these products were of much lesser importance than meat purchased for use in plant kitchens, they do increase the total amount spent and also account for those plants reporting no meat consumption.

Poultry.--About two-thirds of these food services purchased some kind of poultry during the survey period. However, expenditures for these items amounted to less than 10 percent of that spent for meat, and also were slightly smaller than expenditures for fish and shellfish.

Chicken and turkey accounted for most of the money spent for poultry. Such items as duck, pheasant, and Rock Cornish hens were used occasionally but altogether these represented less than 1 percent of total outlay.

The bulk of poultry consumption was concentrated in fresh products which represented nearly 9 out of 10 pounds consumed. The remainder was made up chiefly of frozen items.

Most poultry was purchased as wholes or halves. Selected parts (wings, legs, thighs, etc.) accounted for less than 10 percent of the quantity used and these were purchased by relatively few plants--more in the North Central States than in other regions. However, food services that did buy these items used fairly sizable quantities.

Nationwide, 60 cents out of each dollar spent for poultry went for chicken, with plants in the North Central States spending the largest share (66 percent) and western facilities the smallest (46 percent). In terms of dollars spent per plant for chicken during the 4-week period, food services in the South averaged a fourth more than those in the North Central and more than 2-1/2 times as much as western plants.

Turkey was used by about a third of the inplant facilities throughout the country and this was fairly uniform among the different regions. However, western plants that spent the smallest amount for total poultry, on the average, spent more than half of their money for turkey. Also, food services in large plants spent more than 40 cents out of their poultry dollar for turkey as compared with 20 cents spent by small food facilities.

Fish and shellfish.--Proportionally, over 8 out of 10 inplant food services used some kind of seafood during the survey period with about three-fourths of the facilities making purchases at least once a week. Even so, expenditures for these products averaged less than \$80 a week per plant, about 10 percent of the amount spent for meat.

On the other hand, expenditures for various forms of seafood were more equally distributed than was the case with meat. Fresh fish and shellfish took about a third of the seafood dollar compared with 90 cents of the meat dollar that went for fresh products. Frozen seafood accounted for nearly 40 cents; canned for about 30 cents; and kippered, cured, and salted for 1 cent--most of which was consumed by food services in the Northeast.

Nationwide, about twice as much of the seafood dollar was spent for fish than for shellfish. In coastal areas, however, the ratio was closer to 1.5 to 1 while, in the North Central region more than 3-1/2 times as much was spent for fish as for shellfish.

Of the individual fresh and frozen seafood items, haddock, codfish, ocean perch, and shrimp were the only ones averaging more than 10 pounds per plant during the 4-week period. Of these, haddock was used in the largest amount--21 pounds per plant.

Among canned items, tuna and salmon were the only ones used in substantial quantities. These represented three-fourths of the total pounds of canned fish used, with tuna slightly more important.

There was some difference in the use of the various fish items in different sections of the country. Almost no cod and comparatively small amounts of haddock were used in western plants during this January-February period. This was partially offset by a much larger use of halibut than in the other three regions. Pike was almost specific to the North Central and swordfish to the Northeast.

On the average, food services in the Northeast consumed more shellfish than both the North Central and southern plants combined and 60 percent larger than facilities in the West. By form, about 60 percent of the fresh shellfish used was purchased by the facilities in the Northeast. Frozen shellfish was used about equally in all regions while plants in the West consumed more canned shellfish, on the average, than fresh and frozen combined. Among individual items, more than 80 percent of all clams and

scallops were eaten in the Northeast; half the oysters were used in the South.

At the rate of consumption of seafood during the 4-week period, supplies of fresh fish and shellfish on hand at the start of the survey would have taken care of needs for about 1 day. Inventories of frozen seafood would have lasted for about a week, while canned fish and shellfish were stocked in quantities ample for between 5 and 6 weeks. Of all kinds of fish found in plant inventories, canned salmon accounted for the largest stock, averaging 25 pounds per plant; tuna was next with 17 pounds.

Eggs

Employee food services spent only 2 cents of their food dollar for eggs, compared with 4 cents spent by households.⁶ This difference probably is influenced to some extent by the fact that less than half of the industrial food services served morning meals (6 a.m. to 10 a.m.). In addition, these facilities purchased a large share of their bakery products; only 4 out of 10 of the plants produced baked goods regularly and only one out of three regularly baked cakes and pies (table 6). By contrast, data from the recent household survey showed that "except for bread... and products like rolls, sweet buns, and doughnuts, most of the baked goods served at home... came from the home oven rather than from commercial bakeries."⁷

Though eggs were not too important, relatively speaking, inplant food services still used just under a million dozen (shell egg equivalent) during this survey period. The use varied widely, however, with some plants using less than 30 dozen in 4 weeks to others (8 percent) using at least 700 dozen (shell egg equivalent).

Ninety cents out of every dollar of the "egg money" went for fresh shell eggs; frozen eggs took 9 cents, and dried eggs 1 cent.

Processed eggs were used chiefly by large plants and by facilities in the South. Plants in the West came next but, on

⁶ Dietary Levels of Households in the United States. U. S. Dept. Agr. Household Food Consumption Survey 1955. Rpt. 6, table 6, p. 24. To conform with grouping of food used as a basis for percentage expenditures given in the above publication, a special tabulation was made of data on expenditures by inplant food services. For this reason, the comparisons between household and inplant data of percentage expenditures may differ slightly from those given in table 5 of this report on buying practices and food use of employee food services in manufacturing plants.

Table 6.--Percentage of plants serving breakfast, using eggs, producing baked products regularly on-the-premises, and those purchasing some kind of baked products, other than bread and rolls, January-February 1956

Item	Served breakfast	Used eggs	Produced baked products regularly			Purchased some during 4-week period		
			Total	Cakes	Pies	Some kind other than breads ¹	Cakes	Pies
	Per-cent	Per-cent	Per-cent	Per-cent	Per-cent	Per-cent	Per-cent	Per-cent
All plants.....	46	89	42	32	30	97	52	71
Region:								
Northeast....	42	95	27	21	20	97	59	81
North Central	42	83	48	37	30	100	51	78
South.....	58	91	53	35	42	91	50	46
West.....	48	87	53	47	31	100	42	77
Employee size group:								
250-499.....	33	76	27	21	19	95	55	73
500-999.....	47	91	44	29	29	97	52	71
1,000 or more	59	97	58	46	41	98	51	70

¹ Includes crackers, yeast rolls and sweet buns, biscuits, cakes, pies, doughnuts, cookies, and miscellaneous baked items.

the average, these facilities consumed only about half as much as southern plants (shell egg equivalent).

Dried eggs were used by more plants in the South than other areas. Though only 7 percent of the food services purchased this product, those who did used fairly large quantities--more than 100 pounds per plant during the 4 weeks.

More plants in the South also purchased frozen eggs than facilities in the other three regions and averaged slightly larger quantities per plant. Nevertheless, when food services in the West purchased frozen eggs, they reported purchase of almost twice the quantity per plant as facilities in the South using this product.

Dairy Products (Excluding Butter)

Dairy products (excluding butter) were purchased by all plants included in the survey and took about 22 percent of the total amount spent for food. However, this expenditure does not include the milk sold through vending machines in one-third of the plants, nor foods like cheese sandwiches and macaroni and cheese which were prepared off premise, then brought in and sold.

¹ Family Economics Review, Institute of Home Economics. Agr. Res. Serv. 62-5, U. S. Dept. Agr. Mar. 1958.

Expenditures for dairy products amounted to \$4.4 million for the 4-week period. Adding money spent for butter would increase this to \$4.6 million, more than was spent for meat alone and approaching the \$4.9 million spent for meat, poultry, and fish.

As shown below, fluid milk represented the largest expenditure, accounting for 67 percent of the money spent for these products.

Share of dairy products dollar spent for:

	Percent
Fluid milk.....	67
Cream.....	11
Manufactured products	22
Condensed and evaporated milk.....	1
Dry milk.....	2
Ice cream	14
Cheese	5

Some differences existed in the way in which the dairy products dollar was spent. Regionally, the West spent a smaller share for fluid milk and more for manufactured products, particularly ice cream, cottage cheese, and evaporated milk, than plants in other sections. Inplant facilities in the Northeast and North Central States were the largest users of light cream, and those in the South used the largest quantities of dry milk products, on the average.

Fresh fluid milk and cream.--As might be expected, fluid whole milk purchases represented the major expenditures among these items. Light cream and chocolate milk were next, but together these accounted for only a fourth of the money spent. Buttermilk, skim milk, half and half, and heavy cream made up the remainder and none of these, except possibly buttermilk, could be considered important.

Some regional differences existed in the use of these commodities, also. For example, plants in the Northeast and the North Central States spent proportionately more for light cream and chocolate milk than did those in other areas. In addition, North Central plants were the largest users of dry cocoa mix (with milk powder). Food services in the West and South spent the least for light cream. At the same time, about half of these facilities used evaporated milk, spending considerably more for this product, on the average, than plants in the North Central and Northeastern States.

Nearly three-fourths of the fluid whole milk used was purchased in pints, half pints, or quarts. The average price paid for fluid whole milk by these food services throughout the country was 22 cents a quart. Prices in the North Central averaged lower--20 cents a quart--as compared to 24 cents in the South, the highest among all sections of the country.

Manufactured dairy products.--Of these products, ice cream was by far the most important. About 15 percent of the dairy dollar was spent for this commodity as compared with 5 percent for cheese (all kinds), less than 2 percent for dry milk products, and less than 1 percent for evaporated and condensed milk.

Most ice cream was purchased, as very few of these food services had equipment for making their own. This is reflected also in the small quantity of ice cream mix that was bought. Mellorine was purchased by fewer than 1 percent of the plants.

Among the various kinds of cheeses, processed American Cheddar was the most popular. This was followed by cottage cheese which was purchased by about half these food services. In terms of pounds, however, cottage cheese was the leader averaging 50 pounds per plant compared to 30 pounds of processed American Cheddar; in the West, facilities averaged about 100 pounds of cottage cheese per plant during the 4-week period. A wider selection of cheese was purchased by food services in the Northeast than in other sections of the country.

Nonfat dry milk was used by about one plant in six except in the South where more than a fourth purchased this commodity. Southern facilities used almost three times as much, on the average, as those in the West--the next largest users.

Butter and Margarine

Nationwide, butter was used by only two-thirds of the inplant food services and margarine by 56 percent. A few others may have purchased some indirectly in sandwiches prepared off the premises but it is doubtful that this would increase to any great extent the total quantities used.

It is estimated that, in aggregate, about 340,000 pounds of butter and approximately 300,000 pounds of margarine were purchased during the 4-week period. Though more butter than margarine was used in aggregate, there was little difference in average quantities purchased by those using these commodities--each being used at a rate approximating 90 pounds per plant for the survey period.

Purchases of butter only were reported by 27 percent of these facilities, margarine only by 18 percent; 39 percent reported buying both, while 16 percent purchased neither of these products (table 7). There were some fairly strong regional differences in this respect, however. For example, nearly half the facilities in the Northeast bought butter only compared with 8 percent using margarine only. By contrast, southern food services concentrated more on margarine with 39 percent using this product exclusively compared with 4 percent buying butter only.

Table 7.--Purchase of butter and margarine by employee food services in manufacturing plants, by region, employee size group, and form of operation, January-February 1956

Item	Plants using--			Plants not purchasing either butter or margarine ¹
	Butter only	Margarine only	Both butter and margarine	
	Percent	Percent	Percent	Percent
All plants.....	27	18	39	16
Region:				
Northeast.....	49	8	35	8
North Central.....	27	12	46	15
South.....	4	39	29	28
West.....	20	10	63	7
Employee size group:				
250-499.....	28	14	27	31
500-999.....	26	22	37	15
1,000 or more.....	28	16	53	3
Form of operation:				
Company-operated.....	33	19	44	4
Contractor-operated.....	24	17	37	22

¹ Includes plants purchasing food prepared off premise and brought in and sold. Butter or margarine may have been used in the preparation of some of these foods.

The use of butter and margarine by inplant food services follows a pattern similar to that shown in a recent household food consumption study. As shown below, urban households used equal quantities of these products compared with slightly more than half used as butter by inplant facilities. They are similar, also, in that the Northeast stands out as the largest user of butter and the South favoring margarine.

	Percentage of total table spread used as butter	
	Inplant facilities	Urban households ¹
	Percent	Percent
All U.S.....	54	50
Northeast.....	77	63
North Central.....	61	56
South.....	14	27
West.....	62	42

¹Based on data in U. S. Dept. Agr. Household Food Consumption Survey 1955, table 7, rpts. 1-5.

Vegetables and Fruit

During a 4-week period in January-February 1956, inplant food services in manufacturing plants with 250 or more employees consumed fruit and vegetables (including potatoes) valued at \$2.3 million. Of this, approximately twice as much was spent for vegetables as for fruit. Expenditures averaged about \$350 per plant with the largest users--North Central and company-operated facilities--averaging \$409 and \$472 per plant, respectively.

In relation to total amount spent for food, expenditures by inplant food services were somewhat less than the share spent by urban households in the spring of 1955.⁸ These urban families spent 20 cents out of each food dollar for fruits and vegetables as compared with 12 cents spent by inplant facilities. As shown below, the biggest difference was in the share spent for fruit.

Share of the food dollar spent by:

	Inplant facilities (January- February 1956)	Urban households (Spring 1955)
	<u>Percent</u>	<u>Percent</u>
Vegetables	8.9	11.9
Potatoes, sweet- potatoes.....	1.9	2.0
Green vegetables....	2.6	4.5
Tomatoes.....	1.9	2.1
All other.....	2.5	3.3
Fruit.....	3.5	8.1
Total.....	12.4	20.0

Some of this difference may be due to the effect of seasonal availability of these foods--winter vs. spring--and, in the case of fruit to the lesser importance of morning meals in inplant facilities than in households. However, these factors alone do not seem to be sufficiently important to account for all of the difference. Other factors may be

⁸ Dietary Levels of Households in the United States. U. S. Dept. Agr. Household Food Consumption Survey 1955. Rpt. 6, table 6, p. 26. To conform with grouping of foods used as a basis for percentage expenditures given in the above publication, a special tabulation was made of data on expenditures by inplant food services. For this reason, the comparisons between household and inplant data of percentage expenditures may differ slightly from those given in table 5 of this report on buying practices and food use of employee food services in manufacturing plants.

influencing consumption, also. One of these is indicated by the fact that some menus from plants with lunch counter, canteen, or mobile cart service provided little or no choice of vegetables or fruit. At times the only items offered were foods like potato chips, potato salad, or cabbage slaw. The only fruit was that in fruit pies which, in these analyses, show up as expenditures for bakery goods rather than for fruits. Quantity data appraised along with menus from these food services appear to indicate, also, that when vegetables are available, employees may not select them as often at these noon meals as when served at home.

About a fourth of the money spent for vegetables went for potatoes, with white, fresh, unpeeled potatoes making up the bulk of the purchases. Only in the South were sweet-potatoes used to any great extent and these facilities consumed considerably more of both fresh and canned than those in other regions--93 pounds (product weight) compared with 26 pounds in the North Central--the next largest user.

Prepeeled white potatoes (including those cut for french frying) were used to a greater extent than might be expected. Though only 8 percent of the plants bought this "service-added" form of potatoes--more in the Northeast and North Central than elsewhere--those who did purchased quantities ranging from 1,000 to 1,700 pounds per plant during the survey period. Even small facilities using these products averaged 1,250 pounds per plant. Plants paid 9.4 cents per pound, on the average for prepeeled potatoes compared with 3.9 cents for fresh unpeeled white potatoes.

Potato chips were fairly important, particularly in small plants where they represented 35 percent of the "potato" dollar as compared with 42 percent spent for fresh white potatoes (unpeeled).

Frozen, canned, and dehydrated white potatoes were relatively unimportant, as together they accounted for less than 5 percent of the money spent for potatoes.

Other vegetables.--During this winter survey period, half the money spent by these facilities for vegetables (other than potatoes) was used to purchase canned products; fresh products took approximately a third, and frozen and dried each accounted for less than 10 percent. This trend was fairly constant except in the West where expenditures for fresh and canned vegetables were approximately the same.

In each of the major forms--fresh, canned, frozen, and dried--four or five vegetables represented the major outlay

of money. Tomatoes, lettuce, mature onions, cabbage, and celery made up three-fourths of the fresh vegetable purchases. Among canned products, half the expenditures were accounted for by tomatoes, string beans, green peas, and corn. These were followed in importance by cooked dry beans--navy, mature limas, and various kinds of red beans--and canned greens (mostly spinach). Expenditures for frozen products were somewhat more evenly distributed with green peas accounting for 20 percent, and broccoli, lima beans, mixed vegetables, and string beans each representing 11 percent of the money spent for frozen vegetables.

At the start of the survey, the average plant had 900 pounds of canned vegetables on hand. This was considerably larger than the inventory of fresh vegetables (119 pounds) and frozen vegetables (21 pounds). Southern plants carried the largest inventory of canned vegetables (averaging over 1,000 per plant), while facilities in the Northeast had the smallest.

Fruit.--As stated earlier, expenditures for fruit were considerably less than those for vegetables and there were differences also in the relative use of the various forms--fresh, canned, frozen, and dried. As shown below, frozen and canned products represented a larger share of total expenditures for fruit than was the case for vegetables.

	Percentage expenditure for--	
	Vegetables	Fruit
Fresh.....	36	22
Frozen	7	13
Canned	50	61
Dried	7	4

Nationwide, fresh fruit purchases were about equally distributed between citrus fruit and all other kinds. Among citrus fruit, oranges were the most popular followed by lemons and grapefruit which were used in about equal quantities. Apples were by far the most important among the noncitrus fruits.

Except for plants in the Northeast, canned citrus items were not used to any great extent. Actually five items--peaches, pineapple, fruit cocktail, apple sauce, and pears--accounted for 70 percent of the pounds purchased in canned form. Frozen fruit was used by only one out of every five plants with large plants providing the major outlet for these products. This fact could be closely related to the amount of baking done regularly on the premises, more of which was done by large than by small plants. Frozen fruit

items--apples, cherries, and blueberries--that made up two-thirds of the pounds purchased are used primarily for bakery items.

Flour, Cereals, and Bakery Products

Exceeded only by dairy products and meat, expenditures during the 4-week period for flour, cereals, and bakery products amounted to almost \$3.2 million--16 percent of the total expenditures for all foods. This would be increased by about 1 percent if the value of sandwiches and "made-dishes" using macaroni, spaghetti, noodles, and rice prepared off-the-premises, brought in and sold from mobile trucks were included.

On the average, plants spent approximately \$550 for these commodities, of which about 90 percent went for bakery products with the rest about equally divided between flour (including prepared flour mixes) and cereals. Facilities in the Northeast and North Central States spent slightly more than the average (92 percent), while those in the South and West spent a little less (87 percent). Also, small plants spent proportionately more (95 percent) than medium-size (92 percent) and large plants (90 percent) for commercially baked products.

Flour and prepared flour mixes.--Flour was purchased by almost three-fourths of these food services and a third used prepared flour mixes. Nationwide, plants averaged purchases of about 300 pounds of these commodities with flour accounting for about 85 percent of the total. Large plants averaged about 665 pounds with a few of these facilities using between 3,000 and 5,500 pounds during the survey period.

Regionally, more plants in the North Central States bought flour than those in the other sections. On the other hand, though fewer plants in the South purchased flour, they averaged considerably larger quantities--383 pounds per plant as compared to 262 pounds per plant in the West, the next largest users. On the basis of quantity purchased by users, the South was "way out in front," averaging about 560 pounds per plant during the 4-week period compared to 360 pounds by western users and only 220 pounds by plants in the Northeast--the lowest consuming area.

All-purpose flour was the main kind purchased. Cake flour was next but considerably less important, being bought by only one plant out of five--more large than small plants.

Prepared flour mixes were used by about a third of these food services with roll, cake, and doughnut mixes

being the major kinds. Plants in the South were the biggest users, chiefly because of their purchases of cornbread and roll mixes. North Central States plants had the highest average usage of doughnut mix. However, in both instances, these higher averages were the result of a few plants buying large quantities rather than a widespread use of the commodity.

As might be expected, large quantity purchasers of both flour and prepared flour mixes were associated to a high degree with the presence of bakeshop facilities. Specifically, about half the plants buying these products had bakeshops and these facilities purchased 86 percent of all flour and prepared flour mixes absorbed by this market.

Cereals.--Breakfast cereals were relatively unimportant with less than a third of the food services buying these products. Hot and ready-to-serve cereals together averaged less than 8 pounds per plant. As with fruit and eggs, the lesser importance of morning meals most likely cut down purchases of these commodities.

Among the other cereal products, macaroni, spaghetti, and noodles; cornmeal; and rice were the only important products representing 37 percent, 22 percent, and 17 percent, respectively, of the total pounds of cereal purchased. There were some rather strong regional differences, particularly as pertains to cornmeal, as this commodity was used almost exclusively in the South. North Central States were the biggest users of macaroni, spaghetti, and noodles.

Bakery products.--These commodities formed such a major share of the purchases that they completely overshadowed the use of flour and prepared flour mixes. Even plants with bakeshops bought some of these products regularly. Altogether, more than 9 out of 10 plants purchased bread, 70 percent bought pies and rolls, and at least half purchased cakes, sweet rolls, and doughnuts. Of these baked goods, pies (which were chiefly fruit pies) represented the largest single expenditure--even greater than that for bread. However, if bread, rolls, and sweet buns are considered as complementing items, these products accounted for nearly 40 percent of the amount spent for bakery products, as shown below.

Share of "baked goods" dollar spent for--

	<u>Percent</u>		<u>Percent</u>
Bread.....	14	Cakes.....	9
Rolls and biscuits.	12	Cookies	2
Sweet buns.....	14	Pies.....	28
Crackers	6	All other.....	2
Doughnuts	13		

Regionally, the greater use of flour and prepared flour mixes in the South was reflected in their smaller purchases of commercially baked products. The only other difference of importance was the emphasis given by small plants to purchases of sweet rolls and doughnuts.

Miscellaneous Foods

Soups and soup bases.--In this winter period, purchases of soup and soup bases averaged nearly 200 pounds per plant. Of each dollar spent for these commodities, 74 cents went for canned products, 22 cents for soup bases, and 4 cents for dry soup mixes.

Soups were important also among foods prepared "off premise;" accounting for nearly a fourth of the value of food bought in this manner. Canned vegetable soups were more popular and used in larger quantities than meat, poultry, and fish soups. Of the vegetable soups, tomato represented over a third of the volume with the remainder distributed among bean, mushroom, celery, green pea, asparagus, and mixed vegetable. Noodle soup was the favorite among the meat and chicken soups. About twice as much was spent for condensed as for ready-to-serve canned soups.

More than a third of the plants (chiefly large plants) bought soup bases. This is reflected to some extent also by the share of plants of different size using canned soups and, particularly, meat and chicken soups. For example, 48 percent of the small plants bought canned meat and chicken soups as compared with 44 percent of the large plants.

Catsup, chili, pickles.--About 9 out of 10 plants bought some of these items during the survey period, and, on the average, these products were consumed in fairly sizable quantities. About 900 thousand pounds of these commodities were used which accounted for expenditures of nearly \$160,000--about equally divided among catsup, chili, and other sauces and pickles, relishes, and olives. Catsup alone accounted for about 40 percent of the money spent; pickles and relishes together represented another 40 percent.

On the average, plants used about 155 pounds of these sauces, pickles, and olives. However, nearly a third of the large plants and even 2 percent of the smaller ones (250-499 employees) used more than 500 pounds during the 4-week period.

Sugar and other sweets.--Just over 3.5 million pounds of sugar and other sweets were purchased by these inplant

food services. Sugar accounted for better than three-fourths of the total quantity used (most of which was granulated white); candies made up another 18 percent; sundae toppings came next (7 percent); and the rest was divided among sirups, jellies, jams, and molasses.

About 400 pounds of sugar was consumed per plant, on the average. But during this 4-week period, more than 40 percent of the large and even 7 percent of the small plants used more than 1,000 pounds per plant. Thirteen percent of the large plants used at least 3,000 pounds.

Brown sugar, though purchased by 4 out of 10 plants, was used in relatively small quantities averaging only 10 pounds per plant. Sundae toppings, on the other hand, were fairly important. For example, plants in the North Central (the largest consuming area) using these products averaged 430 pounds per plant.

Beverages (excluding milk)--More than 2 million dollars were spent during the survey by these facilities for beverages--12 percent of the food dollar. Only three commodity groups--meat, dairy, and bakery products--represented larger expenditures. Of the money spent for beverages, by far the largest share went for coffee (71 percent). This was followed by bottled soft drinks (24 percent) and tea was a poor third (4 percent).

Total coffee purchases during the 4-week period amounted to nearly 2 million pounds. This was equivalent to at least 1 percent of the total quantity of coffee that went into civilian distribution channels during this same period of 1956. This quantity does not include purchases from coffee vending machines which were installed in about a third of these plants.

On the average, plants consumed slightly more than 300 pounds of coffee. However, here again some of the big food services were extremely large users. For example, 10 percent of the large plants each purchased more than 2,000 pounds during the survey period.

Ground coffee formed the bulk of the purchases--only 1 percent of the pounds bought was whole bean and most of this was purchased by facilities in the Northeast.

Soft drinks were purchased by about half of the food services and expenditures for these products averaged nearly \$95 per plant. However, this is not the complete picture of the value of soft drinks sold in industrial plants as money spent for these products sold through vending machines (which were found in a large share of these plants) is not included.

On the average, southern plants spent from four to five times as much for soft drinks as those in other parts of the country. This figure overstates the situation somewhat as it is weighted by unusually large purchases of a few of the large plants. If these were excluded, averages for the rest of the southern plants would be considerably lower but still higher than average expenditures by plants in other regions.

Only a part of the findings related to the more important commodities have been highlighted in this publication. Subsequent reports will provide a more comprehensive picture than is possible in this summary of buying practices and food use of employee food services in manufacturing plants (with 250 or more employees) throughout the country.

APPENDIX

Methodology⁹

The study was designed to provide data about manufacturing plants in the nation as a whole and in four Census-defined regions of the country: Northeast, North Central, South, and West. The map facing page 1 shows the boundaries of these regions and the location of the plants from which information in this publication was obtained. Major emphasis was on industrial plants with food facilities, other than vending machines, that served at least one hot dish in addition to hot beverages.

Conduct of the Survey

Because no definitive information was available on the proportions and characteristics of plants having food services, the first concern of the study was to provide these data and to establish a basis for sampling. This was done by means of telephone "screening" interviews with executives in a probability sample of manufacturing plants. These interviews provided information on the incidence of food services, on whether the food services were operated by the company itself or by outside contractors, and on certain plant characteristics.

On the basis of these screening interviews, a sample of plants in the 250-and-over group that provided food services was selected for intensive study. The following was obtained from plants in the sample:

First, personal interviews were made with plant executives to learn management philosophy and attitudes on the provision and operation of food services, including the satisfactions and drawbacks, financial arrangements and appraisals of plant versus contract operation of food services.

The second step was personal interviews with food service managers who provided information on the physical makeup and operating characteristics of the food installation, including the type of facilities operated, kind of meals served, buying practices, sources of supply, terms of purchase, and attitudes toward suppliers.

⁹For a detailed discussion of sampling and survey methodology, see Employee Food Services in Manufacturing Plants, U. S. Dept. Agr. Mktg. Res. Rpt. No. 325.

The final step was to make detailed records of food use. This included two sets of inventories, taken about 4 weeks apart, of all food on hand and records of all food purchase orders and requisitions for this period. These provided a comprehensive picture of the quantity and kinds of food used in the period, how and in what form food was purchased, expenditure data, and other detailed information needed for analyses of the market.

The study also included interviews with executives in a small sample of nonserving plants with 250 or more employees. In addition to reasons for not having food services and plans for future installation, these interviews provided a basis for comparing characteristics of food-serving and nonserving plants.

Time of Interviewing

All interviewing was done between late December 1955 and mid-April 1956, with the bulk completed before the end of February. Inventory and purchase record data were all taken during January and February and covered, on the average, about a 4-week period. Although no one period can be representative of the entire year, this time appeared to be relatively uncomplicated by major holidays, widespread strikes, or other factors that might affect food practices.

Design of the Sample

At the time the study was conducted, the latest data on manufacturing plants were the first quarter 1953 records of the Bureau of Old Age and Survivors' Insurance (BOASI). The sampling for the survey was drawn from the 28,146 manufacturing establishments with 100 or more employees shown by these records; those which had fewer than 100 employees at the start of 1953 or which were not in existence at that time were not represented.

From these records were drawn two separate samples, one of plants with 250 or more employees, the "major" sample for the study, and a less extensive sample of plants with 100 to 249 employees, the "smaller plant" sample.

Within the major sample, 3 size-of-plant groups were drawn: 250 to 499 employees (the "small" plants), 500 to 999 employees (the "medium" plants), and 1,000 or more

employees (the "large" plants). More large plants and fewer small plants were included in this sample than their relative numbers in the universe of plants would yield.

During the telephone interviewing, it was found that a number of changes in plant size had occurred between the time the BOASI records were made and the time of the study. Some plants in the smaller-plant sample had gone below 100 employees or had moved up into the 250-or-more group, while plants within the major sample had shifted from one size group to another, or into the smaller-plant group, or even below.

These changes were incorporated into the study. The smaller-plant sample includes also the plants from the original major sample which shifted into the 100 to 249 size group. Findings for the major sample reflect the plants that had grown out of the 100 to 249 group, and also the changes in the 3 size-of-plant groups of which it is composed.

Because the samples were selected on the basis of 1953 data, weights for the major sample had to be calculated and applied on that basis. However, tabulations are presented in terms of the 1956 size of plant as learned in the survey.

To have enough cases for regional analysis, the sample included twice as many plants in the West as a proportional selection would have yielded. Analysis for the West is based on all the plants studied there; in analysis for the total major plant study, however, these plants receive only half this weight.

Manufacturing plants with food services, total, by region, employee size group, and form of operation, January-February 1956 were as follows:

Plants in Universe¹

All plants	5,866
Region:	
Northeast	1,720
250-499.....	526
500-999.....	697
1,000 or more	497
Company-operated	724
Contractor-operated.....	996

Plants in Universe

Region--Continued

North Central.....	2,349
250-499.....	726
500-999.....	598
1,000 or more	1,025
Company-operated	721
Contractor-operated.....	1,628
South	1,427
250-499.....	460
500-999.....	591
1,000 or more	376
Company-operated	524
Contractor-operated.....	903
West.....	370
250-499.....	152
500-999.....	86
1,000 or more	132
Company-operated	153
Contractor-operated.....	217
Employee size group:	
250-499.....	1,864
Company-operated	706
Contractor-operated.....	1,158
500-999.....	1,972
Company-operated	778
Contractor-operated.....	1,194
1,000 or more	2,030
Company-operated	638
Contractor-operated.....	1,392

Form of operation:

Company-operated	2,122
Contractor-operated.....	3,744

¹National estimates derived from sample of plants studied in this survey.

Glossary

Average per plant: Aggregate pounds or dollars divided by total number of manufacturing plants included in survey whether or not they used the food.

Food expenditure: Money value of food derived by adding cost of food used from supplies on hand at start of survey (estimated using last price paid) to expenditures for food purchased and used during the 4-week period. As many food services maintained some stocks, particularly certain canned and frozen vegetables and fruits and staple foods, this procedure seemed to provide a more realistic picture of expenditures than purchases made during the 4-week period.

Food serving facilities (other synonymous terms, food services, inplant facilities, industrial food services): Cafeterias, restaurants, executive dining rooms, mobile food carts, lunch counters, snack bars, and canteens if hot foods other than beverages were served. Vending machines did not qualify as food serving facilities even though hot foods and beverages were dispensed through these outlets.

Food used: Derived by adding quantity of food on hand at start of survey (opening inventory) to purchases during the 4-week period less quantities on hand at end of the survey.

Form of operation of food facilities:

Company-operated: Management of food facilities controlled by the firm with all food service personnel, including manager, considered regular employees of the plant. Payroll and other expenses handled the same as those of other departments of the company.

Contractor-operated: Management of food facilities delegated to concessionaires, industrial caterers, food service management contractors, or other outside firms under various contractual arrangements or by direct lease of space. Also included in this classification were a few food services managed by unions or employee organizations.

Inplant facilities: See Food serving facilities.

Manufacturing plants: "Establishments engaged in mechanical or chemical transformation of inorganic or organic substances into new products, and usually described as plants, factories, or mills, which characteristically use power driven machines and materials handling equipment.

Establishments engaged in assembling component parts of manufactured products are also considered manufacturing if the new product is neither structure nor other fixed improvement.

The materials processed by manufacturing establishments include products of agriculture, forestry, fishing, mining, and quarrying. The final product may be "finished" in the sense that it is ready for utilization or consumption, or it may be "semifinished" to become a raw material for an establishment engaged in further manufacturing.

Printing, publishing, and industries servicing the printing trades are classified as manufacturing industries."¹⁰

Manufacturing plants eligible for survey: Plants employing 250 or more persons in January 1956 that provided some type of arrangement for serving meals regularly to employees. Excluded from the survey were employee food services in nonmanufacturing industries, office buildings, department stores, and similar places of business.

Manufacturing plant size: Managements' record of total number of employees on their payroll in January 1956. For purposes of analysis, plants were classified into the following three groups: Those with 250-499 employees (small); 500-999 employees (medium); 1,000 or more employees (large).

Menus, type offered: "Budget meals" or "special plates" refer to a combination of foods offered at a price lower than the cost of each food purchased separately. "A la carte" refers to menus where each food is individually priced with no reduction in these prices for particular combinations of the foods listed.

Off-the-premise preparation (ready-to-eat): Food used by plants without regular food preparation facilities on the premise which was prepared in kitchens outside the confines of the plant proper, then brought in on trucks provided with equipment to keep food hot (or cold), and sold to employees. When this type of service is used, it is likely to be provided from the central commissary of food service contractors, or concessionaires, or directly from the kitchen of an individual firm which has contracted to furnish food to employees.

Excluded from this category are ready-to-eat foods like potato chips, luncheon meat, cakes, and pies, purchased by

¹⁰ Standard industrial classification manual, 1957, p. 43 Executive Office of the President, Bureau of the Budget.

plants having established food preparation facilities on plant property.

Percentage of employees eating meals in food facility: Share of total employees patronizing food serving facilities during regularly scheduled meal period. These percentages based on estimates made by food service managers do not include employees patronizing facilities during coffee breaks.

Percentage of plants having food on hand: Share of total plants having a food or group of foods on hand at the start of the survey (opening inventory). Percentages for groups of foods indicate only that some food within this group was on hand at the start of the survey in at least one of the plants upon which the percentage was based.

Percentage of plants using: Share of total plants using a food at least once during the 4-week survey period. The use of any one of the foods classed together made a plant a "user." It does not indicate that every food within the group was used by every plant upon which the percentage was based.

Portion-sized food: Food purchased according to a specified weight for an individual serving such as 8 oz., 10 oz., 12 oz. It does not apply to foods purchased by the pound, then cut into pieces even though, at this point, these may be controlled as to weight per serving size.

Regions: States included in each of the four regions used in the survey are as follows:

NORTHEAST

Connecticut	New Hampshire	Pennsylvania
Maine	New Jersey	Rhode Island
Massachusetts	New York	Vermont

NORTH CENTRAL

Illinois	Michigan	North Dakota
Indiana	Minnesota	Ohio
Iowa	Missouri	South Dakota
Kansas	Nebraska	Wisconsin

SOUTH

Alabama	Kentucky	South Carolina
Arkansas	Louisiana	Tennessee
Delaware	Maryland	Texas
District of Columbia	Mississippi	Virginia
Florida	North Carolina	West Virginia
Georgia	Oklahoma	

WEST

Arizona	Montana	Utah
California	Nevada	Washington
Colorado	New Mexico	Wyoming
Idaho	Oregon	

Notes on Use of Tables

Data presented relate chiefly to manufacturing plants (with 250 or more employees in January 1956) providing some type of food services for their employees. Most of the tables in the Appendix contain information on: Average expenditures for and average quantity of food used per plant during a 4-week period, January-February 1956; percent of plants using these foods; and percentage of plants having and average quantity per plant of food on hand at start of survey. In addition to information for all plants of this size in the United States, tables give statistics by region (4); employee size groups (3), and form of operation of the food service (2).

Expenditure and quantity data are shown in two decimal places; this practice implies greater precision than is possible in a survey of this kind. However, this was done to give better results from other uses which may be made of these data. For example, frequently estimates of average prices paid are derived by dividing dollars spent by pounds used. Checks made showed that rounding dollars or pounds or both figures to nearest whole number distorted such estimates considerably. For general use of these data, it is recommended that figures be rounded to whole units or possibly more.

Table 3 is included to aid in appraising the effect on regional data of the unequal distribution of plants of different sizes (number of employees) within each of the four regions.

It should be noted also that differences between company and contractor-operated food services may be influenced by factors other than management. As a case in point, when plants operate their own facilities, they tend to concentrate on cafeteria service. Contractors, on the other hand, are employed to manage many types of facilities from canteens in small plants to multiple-type outlets in some of the largest plants. Differences in types of serving outlets may have greater influence on practices than type of management per se. It may be possible in later reports to examine these aspects more closely.

Employee size groups:

Based on payroll records of employees at the start of the survey, all plants were placed in one of three size groups. As shown below, the average and median number of employees in the small (250-499) and medium-sized (500-999) plants are not too different, hence average quantities and expenditures will represent the practices of these two plant sizes fairly well. On the other hand, there is considerable difference between the average and median number of employees in large plants. As a result, data for this size group are influenced to an appreciable degree by a few very large plants. The effect of these large plants is apparent in regional data also. A fourth employee size class would have been desirable if there had been a larger number of these giant size plants.

Average and median number of employees
in plants, by employee size group

	<u>Number of employees</u>	
Employee size group:	<u>Average</u>	<u>Median</u>
250-499	353	364
500-999	699	647
1,000 or more.....	3,441	2,056
Region:		
Northeast.....	1,254	644
North Central	2,013	890
South.....	1,105	639
West	1,481	589

To aid in evaluating the effect of the very large plant, the distribution of those with 1,000 or more employees is given below:

<u>Employees</u>	<u>Plants having</u>
<u>Number</u>	<u>Percent</u>
1,000-1,249	15
1,250-1,499	18
1,500-1,999	15
2,000-2,499	12
2,500-2,999	8
3,000-3,999	12
4,000-9,999	13
10,000-19,999.....	5
20,000 or more.....	2

Of these large plants, 25 percent were in the Northeast, 51 percent in the North Central, 18 percent in the South, and 6 percent in the West.

Average expenditures for and quantities of food used are simple averages derived by dividing aggregates by the total number of plants, whether or not they used a food, or any of the foods classed together for group totals. When using these data, some consideration should be given to the average number of employees per plant in each of the regions, in each of the size classifications and in plants with each type of operation of food facility. For example, there is considerable difference in the average number of employees per plant in the South (1,105) as compared with plants in the North Central region (2,013). Hence, some of the differences in quantities of food used per plant may be due, at least in part, to such differences in plant size. To reduce somewhat the effect of size, quantities could be equated on the basis of 100 or 1,000 employees. This procedure may yield quite a different picture of use than simple per plant averages.

Data for foods used in small quantities are subject to greater error than those for the more important foods. Even so, small quantity data can provide useful information. For example, they help to answer such questions as: Are small quantities used by each of several plants, or is a large amount of the food used by a few plants? Also, if these small quantities were not shown, marketing agencies might assume that a particular food was not purchased. So, even though such data are not statistically important, they do show that a market exists, albeit a small one.

Food on hand at start of survey represents the quantities of food in all supply rooms and kitchens after the last meal was served on the workday prior to the beginning of the 4-week period during which purchase data were recorded. The percentage distribution of plants in which beginning inventories were taken, by day of week, is given below:

	<u>Sun.</u>	<u>Mon.</u>	<u>Tues.</u>	<u>Wed.</u>	<u>Thurs.</u>	<u>Fri.</u>	<u>Sat.</u>
All plants.....	8	20	15	13	11	23	10
Region:							
Northeast.....	2	25	16	11	14	25	7
North Central ..	12	14	14	14	9	21	16
South.....	11	16	16	11	9	26	11
West	2	26	14	17	14	22	5

	<u>Sun.</u>	<u>Mon.</u>	<u>Tues.</u>	<u>Wed.</u>	<u>Thurs.</u>	<u>Fri.</u>	<u>Sat.</u>
Employee size group:							
250-499	3	23	15	15	8	34	2
500-999	4	26	15	15	18	13	9
1,000 or more..	11	15	15	11	8	25	15

Form of operation:

Company-operated.....	8	22	18	17	8	24	3
Contractor-operated.....	8	19	13	10	13	23	14

Unless otherwise indicated, all quantities are given in terms of product weight--total pounds of food as purchased. Unless the use of conversion factors is indicated, group totals include all form of these foods. For example, average quantity of total meat used (table 8, col. 4) includes carcass, primal, retail cuts, with and without bone, and canned meat. Such totals are useful primarily for gross estimates.

List of Tables

<u>Table number</u>	<u>Description of table</u>
1	Comparison of retail value of food handled by eating places with retail value of all food disappearing into civilian channels, for selected years, 1929-1957.
2	Percentage of manufacturing plants having specified numbers of employees, 1954.
3	Plants with employee food services: Percentage of plants having a specified number of employees, percentage of total employees in these plants, and average number of employees per plant, by region, January-February 1956.
4	Share of the total inplant market expenditures for selected groups of food, by region, employee size group, and form of operation, 4-week period, January-February 1956.

<u>Table number</u>	<u>Description of table</u>
5	Percentage of food dollar spent for food groups, by employee food facilities in manufacturing plants, by region, employee size group, and form of operation, 4-week period, January-February 1956.
6	Percentage of plants serving breakfast, using eggs, producing baked products regularly on-the-premises, and those purchasing some kind of baked products, other than bread and rolls, January-February 1956.
7	Purchase of butter and margarine by employee food services in manufacturing plants, by region, employee size group, and form of operation, January-February 1956.

For food items in tables 8 through 46: Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956.

8	Meat, poultry, fish
9	Meat, by form
10	Beef, by form
11	Beef, retail cuts
12	Veal, by form
13	Veal, retail cuts
14	Lamb, wholesale, and retail cuts
15	Pork, by form
16	Pork, retail cuts
17	Luncheon meats
18	Variety meats
19	Poultry
20	Fish and shellfish, by form
21	Fish, fresh and frozen
22	Shellfish, fresh and frozen
23	Canned fish and shellfish
24	Eggs
25	Dairy products, excluding butter
26	Fats and oils
27	Potatoes, sweetpotatoes

<u>Table number</u>	<u>Description of table</u>
28	Fruits and vegetables, other than potatoes and juices
29	Fresh vegetables
30	Frozen vegetables
31	Canned vegetables
32	Fresh fruits
33	Frozen fruits
34	Canned fruits
35	Dried fruits and vegetables
36	Fruit juices and ades, and vegetable juices
37	Flour and prepared flour mixes
38	Cereals
39	Bakery products
40	Sugar and sweets
41	Soups
42	Beverages
43	Catsup, chili, and other sauces, pickles, olives, relishes
44	Miscellaneous desserts, icing mixes, nuts, and peanut butter
45	Miscellaneous
46	Seasonings, leavening agents, stabilizers, egg and vegetable

For Food Inventory Data in Tables 47 through 84: Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956.

47	Meat, poultry, fish
48	Meat, by form
49	Beef, by form
50	Beef, retail cuts
51	Veal, by form
52	Veal, retail cuts

<u>Table number</u>	<u>Description of table</u>
53	Lamb, wholesale and retail cuts
54	Pork, by form
55	Pork, retail cuts
56	Luncheon meats
57	Variety meats
58	Poultry
59	Fish and shellfish, by form
60	Fish, fresh and frozen
61	Shellfish, fresh and frozen
62	Canned fish and shellfish
63	Eggs
64	Dairy products, excluding butter
65	Fats and oils
66	Potatoes, sweetpotatoes
67	Fruits and vegetables other than potatoes and juices
68	Fresh vegetables
69	Frozen vegetables
70	Canned vegetables
71	Fresh fruits
72	Frozen fruits
73	Canned fruits
74	Dried fruits and vegetables
75	Fruit juices and ades, and vegetable juices
76	Flour and prepared flour mixes
77	Cereals
78	Bakery products
79	Sugar and sweets
80	Soups
81	Beverages
82	Catsup, chili, and other sauces, pickles, olives, relishes
83	Miscellaneous desserts, icing mixes, nuts, and peanut butter
84	Miscellaneous

Table 8.--MEAT, POULTRY, FISH:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total meat, poultry, fish	Meat				Poultry			Fish		
			Total	Beef	Pork	Other	Total ^{2/}	Chicken	Turkey	Total	Fish	Shellfish
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	93.2	93.2	91.5	90.2	90.2	66.0	56.7	34.6	85.4	85.1	52.0
Region:												
Northeast.	1,254	96.6	96.6	95.4	90.7	94.2	69.2	56.8	35.2	91.9	91.9	64.0
North Central.	2,013	90.2	90.2	88.1	89.1	89.1	65.3	56.6	36.2	86.1	86.1	45.6
South.	1,105	93.3	93.3	90.8	90.5	88.0	65.9	59.9	30.2	74.8	73.6	46.9
West.	1,481	97.0	97.0	97.0	94.0	86.7	56.3	44.2	38.9	91.8	91.8	56.4
Employee size group:												
250 - 499.	353	86.7	86.7	85.3	79.9	79.4	50.9	45.8	16.2	74.0	74.0	40.1
500 - 999.	699	94.2	94.2	90.8	91.7	92.5	61.2	53.2	30.1	83.9	83.0	44.4
1,000 or more.	3,441	98.4	98.4	97.8	98.4	97.9	84.5	70.1	55.9	97.3	97.3	70.3
Form of operation:												
Company-operated.	1,181	99.5	99.5	97.5	95.9	97.8	74.2	65.1	34.5	94.6	93.8	63.5
Contractor-operated.	1,743	89.7	89.7	88.1	87.0	85.9	61.4	51.9	34.6	80.2	80.2	45.5
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	1,830.98	1,544.60	769.06	471.69	303.85	135.68	88.10	47.13	150.70	116.26	34.44
Region:												
Northeast.	1,254	1,466.17	1,157.38	541.52	331.37	284.49	129.38	78.54	50.51	179.41	121.65	57.75
North Central.	2,013	2,043.89	1,769.42	876.19	575.08	318.15	116.93	79.45	37.24	157.54	135.78	21.76
South.	1,105	1,969.72	1,669.63	842.68	500.73	326.21	187.08	125.89	60.13	113.01	86.09	26.92
West.	1,481	1,640.22	1,435.25	862.56	355.71	216.98	85.80	41.79	44.01	119.17	83.62	35.55
Employee size group:												
250 - 499.	353	547.74	463.51	258.94	131.36	73.20	40.22	33.16	7.07	44.00	35.55	8.45
500 - 999.	699	1,119.84	947.42	455.05	312.12	180.25	76.76	53.01	23.52	95.66	75.65	20.00
1,000 or more.	3,441	3,699.85	3,117.18	1,542.37	939.14	635.67	280.56	172.63	106.83	302.10	229.78	72.32
Form of operation:												
Company-operated.	1,181	2,235.90	1,888.98	957.58	584.85	346.56	158.23	115.22	42.55	188.69	144.68	44.01
Contractor-operated.	1,743	1,601.40	1,349.35	662.17	407.54	279.64	122.91	72.73	49.72	129.15	100.14	29.01
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	846.69	706.65	345.12	229.00	132.53	62.50	38.16	23.98	77.55	52.82	24.73
Region:												
Northeast.	1,254	736.66	578.87	268.37	173.46	137.04	61.31	34.13	27.04	96.47	58.21	38.26
North Central.	2,013	953.34	816.21	396.21	280.83	139.16	57.40	37.94	19.34	79.73	62.79	16.94
South.	1,105	825.85	694.18	343.05	225.12	126.01	78.03	48.43	28.49	53.64	32.38	21.26
West.	1,481	761.67	653.18	385.43	173.17	94.58	40.49	18.71	21.78	67.99	43.38	24.61
Employee size group:												
250 - 499.	353	282.10	235.25	127.91	71.59	35.75	20.13	16.29	3.84	26.72	19.87	6.85
500 - 999.	699	527.12	441.76	212.51	147.24	82.01	37.84	24.78	12.98	47.52	33.41	14.12
1,000 or more.	3,441	1,675.45	1,396.72	673.34	452.95	270.43	125.34	71.23	53.15	153.39	101.93	51.45
Form of operation:												
Company-operated.	1,181	1,058.34	882.84	450.25	277.89	154.69	74.14	51.60	22.33	101.36	68.07	33.28
Contractor-operated.	1,743	726.70	606.75	285.51	201.29	119.96	55.89	30.54	24.91	64.05	44.17	19.88

^{1/} See table 45 for quantities of meat, poultry, fish prepared off the premises, then brought in and sold in plants.

^{2/} Includes small quantities of other poultry such as duck, pheasant, and Cornish hens.

Table 9.--MEAT, by form:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total meat	Fresh, frozen							Canned
			Total	Wholesale			Retail cuts			
				Total	Carcass	Primal	Total	Regular and restaurant 2/	Portion size	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	93.2	93.2	26.1	5.0	23.9	93.2	93.2	59.7	59.5
Region:										
Northeast.	1,254	96.6	96.6	27.6	5.2	26.4	96.6	96.6	51.0	71.5
North Central.	2,013	90.2	90.2	23.0	1.6	21.4	90.2	90.2	72.5	59.1
South.	1,105	93.3	93.3	30.4	10.1	27.0	93.3	93.3	50.4	44.2
West	1,481	97.0	97.0	22.1	5.6	16.5	97.0	97.0	55.1	65.5
Employee size group:										
250 - 499.	353	86.7	86.7	15.6	1.5	15.6	86.7	86.7	42.2	46.1
500 - 999	699	94.2	94.2	19.5	5.5	17.1	94.2	94.2	56.0	57.3
1,000 or more.	3,441	98.4	98.4	42.1	7.7	38.2	98.4	98.4	79.5	74.0
Form of operation:										
Company-operated	1,181	99.5	99.5	36.9	6.5	34.0	99.5	99.5	62.3	68.8
Contractor-operated.	1,743	89.7	89.7	20.0	4.1	18.2	89.7	89.7	58.3	54.2
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT										
All plants	1,537	1,544.60	1,454.89	190.14	101.98	88.16	1,264.75	1,122.59	142.16	89.71
Region:										
Northeast.	1,254	1,157.38	1,065.79	189.50	73.62	115.88	876.29	776.89	99.40	91.59
North Central.	2,013	1,769.42	1,651.73	118.18	43.47	74.71	1,533.55	1,338.02	195.53	117.69
South.	1,105	1,669.63	1,622.43	340.49	251.95	88.54	1,281.94	1,162.94	119.00	47.20
West	1,481	1,435.25	1,357.89	70.23	27.01	43.22	1,297.66	1,206.14	91.52	67.36
Employee size group:										
250 - 499.	353	463.51	428.65	49.42	34.10	15.33	379.23	351.21	28.02	34.86
500 - 999.	699	947.42	901.36	133.69	63.00	70.69	767.67	693.92	73.76	46.06
1,000 or more.	3,441	3,117.18	2,934.72	374.17	202.19	171.98	2,560.55	2,247.15	313.40	182.46
Form of operation:										
Company-operated	1,181	1,888.98	1,794.28	349.19	175.79	173.41	1,445.08	1,304.39	140.69	94.71
Contractor-operated.	1,743	1,349.35	1,262.47	99.96	60.14	39.82	1,162.51	1,019.51	143.00	86.88
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT										
All plants	1,537	706.65	649.33	69.62	33.38	36.24	579.71	490.98	88.73	57.32
Region:										
Northeast.	1,254	578.87	519.70	73.23	29.93	43.30	446.47	381.77	64.70	59.17
North Central.	2,013	816.21	740.83	46.55	14.89	31.66	694.28	573.52	120.77	75.38
South.	1,105	694.18	665.39	113.78	74.52	39.26	551.61	480.16	71.45	28.80
West	1,481	653.18	609.14	28.96	8.05	20.91	580.18	516.41	63.77	44.04
Employee size group:										
250 - 499.	353	235.25	212.10	20.14	11.91	8.23	191.95	172.60	19.35	23.15
500 - 999.	699	441.76	412.41	44.89	24.94	19.95	367.52	322.29	45.22	29.35
1,000 or more.	3,441	1,396.72	1,280.87	139.05	61.27	77.79	1,141.82	947.13	194.69	115.84
Form of operation:										
Company-operated	1,181	882.84	321.67	126.36	58.10	68.26	695.32	601.00	94.32	61.16
Contractor-operated.	1,743	606.75	551.61	37.44	19.35	18.09	514.17	428.61	85.56	55.14

^{1/}See table 45 for quantity of meat prepared off the premises, then brought in and sold in plant.

^{2/}Includes small quantities of cured and dried meat.

Table 10.--BEEF, by form:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total beef	Fresh, frozen							Canned
			Total	Wholesale			Retail cuts			
				Total	Carcass	Primal	Total	Regular and restaurant 2/	Portion size	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	91.5	90.9	10.7	4.8	7.1	89.2	88.7	55.7	21.6
Region:										
Northeast.	1,254	95.4	93.7	9.3	5.2	5.8	91.4	89.6	44.0	25.2
North Central.	2,013	88.1	88.1	7.3	1.6	5.7	87.0	87.0	69.5	19.7
South.	1,105	90.8	90.8	18.1	9.4	11.4	88.8	88.8	47.9	20.4
West	1,481	97.0	97.0	10.4	5.6	4.8	94.8	94.8	53.0	22.6
Employee size group:										
250 - 499.	353	85.3	83.6	2.1	1.5	2.1	83.6	83.6	40.5	13.4
500 - 999	699	90.8	90.8	11.5	5.5	7.0	87.5	86.5	50.2	22.2
1,000 or more.	3,441	97.8	97.8	17.9	7.2	11.7	96.0	95.5	75.1	28.7
Form of operation:										
Company-operated	1,181	97.5	96.0	14.3	6.0	10.1	94.3	94.3	56.3	28.2
Contractor-operated.	1,743	88.1	88.1	8.7	4.1	5.4	86.4	85.6	55.4	18.0
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT										
All plants	1,537	769.06	756.76	127.96	94.52	33.44	628.80	508.31	120.49	12.30
Region:										
Northeast.	1,254	541.52	534.68	104.97	72.90	32.07	429.71	346.58	83.13	6.83
North Central.	2,013	876.19	857.21	70.70	43.47	27.23	786.51	624.50	162.01	18.98
South.	1,105	842.68	833.77	270.75	223.15	47.59	563.03	454.49	108.53	8.91
West	1,481	862.56	854.18	47.64	23.03	24.61	806.54	729.79	76.75	8.39
Employee size group:										
250 - 499.	353	258.94	256.73	44.16	34.10	10.06	212.57	187.74	24.83	2.21
500 - 999.	699	455.05	451.49	78.29	61.78	16.50	373.21	309.99	63.21	3.56
1,000 or more.	3,441	1,542.37	1,512.33	253.14	181.80	71.34	1,259.19	995.23	263.96	30.05
Form of operation:										
Company-operated	1,181	957.58	943.55	215.98	160.00	55.98	727.57	603.68	123.89	14.03
Contractor-operated.	1,743	662.17	650.85	78.05	57.40	20.65	572.80	454.23	118.56	11.32
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT										
All plants	1,537	345.12	339.04	45.55	30.33	15.22	293.49	218.49	75.00	6.08
Region:										
Northeast.	1,254	268.37	264.94	43.21	29.56	13.65	221.74	169.79	51.94	3.42
North Central.	2,013	396.21	386.97	27.53	14.89	12.63	359.44	258.45	100.99	9.25
South.	1,105	343.05	338.54	85.23	62.83	22.40	253.31	187.88	65.43	4.51
West	1,481	385.43	381.03	17.86	6.63	11.23	363.17	309.09	54.08	4.40
Employee size group:										
250 - 499.	353	127.91	126.78	17.44	11.91	5.52	109.35	92.32	17.03	1.13
500 - 999.	699	212.51	210.61	30.33	24.40	5.92	180.29	140.94	39.35	1.90
1,000 or more.	3,441	673.34	658.64	86.15	53.00	33.15	572.49	409.65	162.84	14.60
Form of operation:										
Company-operated	1,181	450.25	442.99	77.16	51.63	25.53	365.83	282.41	83.42	7.26
Contractor-operated.	1,743	285.51	280.10	27.63	18.26	9.38	252.40	182.25	70.22	5.41

^{1/}See table 45 for quantity of beef prepared off the premises, then brought in and sold in plant.

^{2/}Includes small quantities of corned and dried beef.

Table 11.--BEEF, retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Steaks, fresh, frozen			Roasts, fresh, frozen			Boiling and stewing, fresh, frozen			Ground, fresh, frozen
			Total 1/	Round	Other	Total	Rib	Other 2/	Total	Boiling 3/	Stewing	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	89.2	31.7	16.7	18.0	64.4	19.2	56.8	55.3	11.1	51.6	81.2
Region:												
Northeast	1,254	91.4	29.9	11.7	21.7	58.6	18.1	48.1	46.3	15.8	41.0	78.5
North Central	2,013	87.0	34.1	19.8	16.3	69.4	21.7	61.6	62.4	11.6	57.7	82.3
South	1,105	88.8	26.7	18.0	11.4	59.2	16.8	55.0	49.8	3.5	49.1	80.9
West	1,481	94.8	43.4	15.7	37.3	79.2	17.9	73.1	73.7	15.7	71.1	87.0
Employee size group:												
250 - 499	353	83.6	28.7	12.8	16.7	57.5	13.0	46.1	41.2	3.2	39.2	78.0
500 - 999	699	87.5	28.3	13.6	18.0	60.3	16.7	55.3	54.9	8.6	53.9	83.3
1,000 or more	3,441	96.0	37.6	23.4	19.3	74.6	27.4	68.0	68.7	20.7	60.7	82.0
Form of operation:												
Company-operated	1,181	94.3	33.2	18.8	19.7	70.0	25.0	59.4	62.0	11.7	56.6	82.3
Contractor-operated	1,743	86.4	30.8	15.6	17.1	61.2	15.9	55.2	51.5	10.7	48.7	80.5
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	628.80	54.16	41.63	12.52	159.67	27.85	131.81	89.71	20.53	69.18	166.78
Region:												
Northeast	1,254	429.71	33.93	21.26	12.67	103.97	11.71	92.27	61.72	21.20	40.52	110.76
North Central	2,013	786.51	64.42	52.05	12.37	201.05	37.28	163.77	100.62	31.63	68.99	208.75
South	1,105	563.03	57.95	51.18	6.77	153.96	32.05	121.91	69.85	.65	69.20	149.95
West	1,481	806.54	68.33	33.33	34.99	177.80	26.89	150.90	227.05	23.56	203.50	225.57
Employee size group:												
250 - 499	353	212.57	23.50	17.06	6.44	37.38	10.72	26.66	25.91	1.57	24.33	82.33
500 - 999	699	373.21	21.34	12.53	8.82	118.29	12.42	105.87	36.53	5.47	31.06	115.61
1,000 or more	3,441	1,259.19	114.17	92.46	21.71	312.12	58.58	253.54	199.94	52.55	147.39	294.00
Form of operation:												
Company-operated	1,181	727.57	89.38	72.20	17.18	207.19	30.22	176.97	100.79	15.47	85.32	156.32
Contractor-operated	1,743	572.80	34.18	24.30	9.89	132.72	26.51	106.21	83.43	23.39	60.04	172.70
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	293.49	30.58	22.31	8.27	81.80	15.16	66.63	27.63	1.29	26.35	57.46
Region:												
Northeast	1,254	221.74	23.32	14.21	9.10	60.55	7.11	53.45	20.32	2.14	18.18	45.55
North Central	2,013	359.44	36.79	28.79	7.99	97.86	18.89	78.97	28.33	1.41	26.91	68.10
South	1,105	253.31	26.32	22.72	3.60	75.96	18.53	57.43	23.11	.10	23.01	50.07
West	1,481	363.17	41.40	17.29	24.11	101.07	15.98	85.09	74.60	1.07	73.53	73.76
Employee size group:												
250 - 499	353	109.35	16.29	11.22	5.07	22.44	7.49	14.95	10.59	.06	10.53	32.05
500 - 999	699	180.29	12.86	7.10	5.75	60.70	6.91	53.79	14.21	.31	13.91	42.48
1,000 or more	3,441	572.49	60.92	47.27	13.64	156.78	30.22	126.55	56.31	3.37	52.95	95.35
Form of operation:												
Company-operated	1,181	365.83	50.48	39.77	10.71	109.69	18.15	91.54	35.20	1.91	33.29	58.51
Contractor-operated	1,743	252.46	19.30	12.42	6.88	65.98	13.47	52.51	23.34	.93	22.41	56.87

1/ Does not include portion-sized steaks.

2/ Includes chuck, rump, round roasts.

3/ Largely soup bones, no meat.

(Continued)

Table 11.--BEEF, retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Portion size, fresh, frozen									Corned, dried	
		Total	Cubed steaks	Grill steaks	Patties	Short loins	Sirloin strip	Swiss steak	Top butt steak	Other 4/	Total 5/	Corned
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	55.7	22.7	13.9	12.1	3.3	10.8	11.4	4.6	12.5	44.9	35.1
Region:												
Northeast.	1,254	44.0	8.8	11.1	17.0	2.3	7.1	5.3	3.5	10.6	48.2	37.6
North Central.	2,013	69.5	34.9	15.4	6.2	4.8	13.1	19.5	7.2	13.1	54.5	41.1
South.	1,105	47.9	19.8	16.3	15.3	2.5	11.5	6.2	1.5	11.6	25.4	22.0
West.	1,481	53.0	20.1	8.3	14.4	1.3	10.4	7.3	5.2	20.9	43.5	35.7
Employee size group:												
250 - 499.	353	40.5	22.5	7.3	9.8	*	5.0	9.1	2.2	5.5	32.4	22.2
500 - 999.	699	50.2	14.4	16.5	10.1	4.4	5.1	5.5	5.3	9.8	36.9	26.9
1,000 or more.	3,441	75.1	30.8	17.5	16.1	5.2	21.6	19.1	6.0	21.5	64.0	54.8
Form of operation:												
Company-operated.	1,181	56.3	21.2	15.7	10.9	5.5	9.9	11.3	4.0	16.6	50.9	39.2
Contractor-operated.	1,743	55.4	23.5	12.9	12.7	2.0	11.2	11.4	4.9	10.2	41.5	32.7
QUANTITY USED PER PLANT												
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	120.49	32.34	13.76	21.17	9.54	13.29	12.30	9.02	9.08	38.00	31.84
Region:												
Northeast.	1,254	83.13	4.23	4.75	33.17	18.52	5.67	1.85	2.75	12.19	36.20	23.20
North Central.	2,013	162.01	49.16	16.66	15.90	8.11	20.98	25.38	18.93	6.89	49.66	45.31
South.	1,105	108.53	43.55	19.89	18.51	2.70	10.44	5.42	2.35	5.67	22.78	21.20
West.	1,481	76.75	13.00	13.58	9.05	3.31	10.85	4.36	.96	21.65	31.04	27.55
Employee size group:												
250 - 499.	353	24.83	11.12	1.01	3.63	*	3.31	3.58	1.28	.89	18.62	17.62
500 - 999.	699	63.21	18.12	9.49	8.98	2.87	3.23	8.25	8.63	3.64	18.23	17.14
1,000 or more.	3,441	263.96	65.64	29.61	49.10	24.78	32.22	24.24	16.50	21.88	75.00	59.18
Form of operation:												
Company-operated.	1,181	123.89	40.66	10.14	12.85	23.06	10.53	12.50	2.39	11.77	50.00	37.89
Contractor-operated.	1,743	118.56	27.62	15.82	25.88	1.88	14.85	12.18	12.78	7.55	31.20	28.41
EXPENDITURES PER PLANT												
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	75.00	19.95	8.16	8.18	6.11	11.27	7.95	4.85	8.51	21.02	16.98
Region:												
Northeast.	1,254	51.94	3.12	3.03	13.73	13.22	5.02	1.17	1.09	11.57	20.05	12.95
North Central.	2,013	100.99	30.42	10.45	5.79	4.40	16.21	16.61	10.47	6.64	27.38	23.67
South.	1,105	65.43	25.94	10.77	6.72	1.34	10.89	3.18	1.25	5.35	12.43	11.38
West.	1,481	54.08	8.73	7.48	3.25	2.42	10.49	2.85	.50	18.36	18.26	14.84
Employee size group:												
250 - 499.	353	17.03	8.26	.68	1.46	*	2.82	2.32	.56	.94	10.95	10.00
500 - 999.	699	39.35	11.21	6.53	3.30	1.45	2.26	6.00	4.66	3.94	10.69	9.64
1,000 or more.	3,441	162.84	39.18	16.63	19.10	16.25	27.78	15.00	8.98	19.91	40.29	30.52
Form of operation:												
Company-operated.	1,181	83.42	26.47	7.07	4.71	15.00	9.28	8.30	1.30	11.29	28.53	21.71
Contractor-operated.	1,743	70.22	16.26	8.79	10.15	1.08	12.40	7.74	6.86	6.93	16.76	14.30

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

4/ Includes items like rib steaks and tenderloin fillets.

5/ Includes 6 pounds of dried beef and a small quantity of beef bacon.

Table 12.--VEAL, by form:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total veal	Wholesale				Retail cuts		
			Total	Carcass	Primal		Total	Regular and restaurant	Portion size
					Leg	Other			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING									
All plants	1,537	50.8	10.0	1.4	7.9	1.4	46.7	40.1	15.3
Region:									
Northeast	1,254	46.9	10.6	1.7	7.1	2.9	43.4	37.5	14.1
North Central	2,013	55.9	11.4	*	10.9	.5	51.2	43.8	15.2
South	1,105	45.9	8.4	2.9	5.4	1.5	41.7	38.5	14.6
West	1,481	54.6	4.8	2.1	2.6	*	52.5	34.4	23.4
Employee size group:									
250 - 499	353	28.8	6.5	*	4.8	1.6	25.4	16.9	9.4
500 - 999	699	47.1	6.1	1.4	4.7	*	42.7	39.9	15.0
1,000 or more	3,441	74.5	17.1	2.6	13.9	2.6	70.1	61.5	20.9
Form of operation:									
Company-operated	1,181	58.2	12.9	1.0	11.3	1.5	51.7	42.4	21.5
Contractor-operated	1,743	46.5	8.4	1.6	6.0	1.4	43.8	38.7	11.7
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	80.23	24.31	7.36	13.29	3.66	55.93	41.72	14.21
Region:									
Northeast	1,254	58.43	23.95	.72	19.17	4.06	34.49	22.03	12.45
North Central	2,013	88.18	14.65	*	8.81	5.84	73.53	53.15	20.38
South	1,105	95.74	43.52	28.79	14.19	.55	52.22	45.82	6.40
West	1,481	71.34	13.17	2.24	10.93	*	58.17	44.80	13.37
Employee size group:									
250 - 499	353	10.25	2.41	*	2.04	.38	7.84	5.87	1.96
500 - 999	699	30.14	6.50	.89	5.62	*	23.64	20.55	3.09
1,000 or more	3,441	193.15	61.70	20.39	31.07	10.23	131.45	95.18	36.26
Form of operation:									
Company-operated	1,181	100.06	51.56	15.79	26.35	9.42	48.50	39.83	8.68
Contractor-operated	1,743	68.99	8.85	2.57	5.88	.40	60.14	42.79	17.35
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	42.92	11.72	3.02	7.26	1.45	31.20	21.78	9.42
Region:									
Northeast	1,254	35.70	13.84	.37	11.76	1.72	21.86	11.63	10.23
North Central	2,013	47.44	7.17	*	4.95	2.22	40.27	27.99	12.29
South	1,105	45.52	17.95	11.69	6.04	.22	27.57	23.67	3.90
West	1,481	37.72	6.71	1.03	5.68	*	31.01	22.21	8.79
Employee size group:									
250 - 499	353	6.27	1.33	*	1.16	.17	4.94	3.53	1.41
500 - 999	699	18.29	3.64	.47	3.17	*	14.65	12.58	2.08
1,000 or more	3,441	100.48	29.11	8.27	16.82	4.02	71.38	47.47	23.91
Form of operation:									
Company-operated	1,181	53.31	25.11	6.47	14.94	3.70	28.20	21.70	6.50
Contractor-operated	1,743	37.02	4.13	1.06	2.90	.17	32.90	21.82	11.08

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

Table 13.--VEAL, retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Roast			Chops, cutlets	Stewing, grinding	Portion size			
			Total	Shoulder	Leg			Total	Cutlets 1/	Patties	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	46.7	17.5	14.1	4.0	23.0	13.8	15.3	8.9	3.2	5.2
Region:											
Northeast.	1,254	43.4	19.4	12.9	7.7	19.3	11.7	14.1	10.0	2.4	4.1
North Central.	2,013	51.2	20.2	17.6	3.0	23.1	18.5	15.2	9.3	3.6	5.4
South.	1,105	41.7	12.8	10.8	2.0	27.2	7.8	14.6	5.2	3.3	6.2
West.	1,481	52.5	10.4	9.1	1.3	23.9	16.1	23.4	14.8	3.5	5.2
Employee size group:											
250 - 499.	353	25.4	1.6	*	1.6	13.3	2.6	9.4	6.4	*	4.2
500 - 999.	699	42.7	20.5	16.8	3.7	24.5	6.9	15.0	5.5	4.0	5.5
1,000 or more.	3,441	70.1	29.2	24.3	6.5	30.5	30.7	20.9	14.3	5.3	5.7
Form of operation:											
Company-operated.	1,181	51.7	16.0	13.6	3.9	24.0	15.7	21.5	8.5	3.2	10.9
Contractor-operated.	1,743	43.8	18.4	14.3	4.1	22.5	13.0	11.7	9.0	3.1	1.9
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT											
All plants	1,537	55.93	17.18	12.10	5.08	13.29	11.25	14.21	7.60	4.53	2.09
Region:											
Northeast.	1,254	34.49	9.47	6.89	2.58	5.66	6.91	12.45	8.91	2.15	1.39
North Central.	2,013	73.53	22.89	14.83	8.06	16.81	13.45	20.38	9.53	9.04	1.81
South.	1,105	52.22	19.00	15.16	3.84	16.28	10.54	6.40	2.35	.64	3.42
West.	1,481	58.17	9.76	7.13	2.63	14.82	20.22	13.37	9.47	1.96	1.94
Employee size group:											
250 - 499.	353	7.84	.32	*	.32	3.76	1.79	1.96	1.57	*	.40
500 - 999.	699	23.64	7.43	5.79	1.64	9.85	3.26	3.09	.97	.77	1.35
1,000 or more.	3,441	131.45	42.12	29.33	12.79	25.36	27.70	36.26	19.58	12.34	4.35
Form of operation:											
Company-operated.	1,181	48.50	9.42	6.41	3.01	13.78	16.63	8.68	3.38	1.03	4.27
Contractor-operated.	1,743	60.14	21.58	15.32	6.26	13.01	8.20	17.35	9.99	6.52	.85
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT											
All plants	1,537	31.20	7.93	5.71	2.22	8.76	5.08	9.42	5.33	2.70	1.39
Region:											
Northeast.	1,254	21.86	4.65	3.25	1.40	3.95	3.04	10.23	7.24	1.81	1.17
North Central.	2,013	40.27	10.07	6.86	3.22	11.59	6.32	12.29	6.06	5.12	1.12
South.	1,105	27.57	9.13	7.26	1.86	10.08	4.46	3.90	1.45	.23	2.22
West.	1,481	31.01	5.01	3.85	1.16	8.06	9.14	8.79	6.77	1.03	1.00
Employee size group:											
250 - 499.	353	4.94	.13	*	.13	2.45	.96	1.41	1.14	*	.27
500 - 999.	699	14.65	4.21	3.25	.97	6.53	1.83	2.08	.61	.32	1.15
1,000 or more.	3,441	71.38	18.71	13.34	5.37	16.72	12.04	23.91	13.76	7.49	2.66
Form of operation:											
Company-operated.	1,181	28.20	5.00	3.49	1.51	9.07	7.64	6.50	2.87	.61	3.01
Contractor-operated.	1,743	32.90	9.60	6.97	2.63	8.58	3.64	11.08	6.72	3.88	.48

*Less than 0.05 percent, 0.05 pounds, or 0.005 dollars.

1/Includes both plain and breaded cutlets.

2/Includes items like "city chicken" and chops.

Table 14.--LAMB, wholesale, and retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total	Wholesale			Retail cuts			
			Total <u>1/</u>	Hindsaddle	Other primal	Total	Roast	Stewing, boiling, ground	Chops, steaks
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS USING									
All plants	1,537	15.5	7.3	5.0	2.4	10.8	4.5	6.0	3.1
Region:									
Northeast.	1,254	24.7	15.3	14.7	1.8	15.3	8.8	7.1	5.3
North Central.	2,013	10.8	2.0	1.0	1.0	9.2	3.1	6.2	2.1
South.	1,105	9.4	4.9	*	4.9	6.6	1.5	3.9	2.0
West.	1,481	26.5	13.4	5.2	4.0	15.7	6.1	8.3	2.6
Employee size group:									
250 - 499.	353	10.6	5.5	5.5	*	5.1	1.6	3.4	1.6
500 - 999.	699	9.5	5.3	3.1	2.0	6.3	3.1	2.2	3.0
1,000 or more.	3,441	25.8	11.0	6.5	5.0	20.4	8.6	12.1	4.4
Form of operation:									
Company-operated.	1,181	18.2	10.7	8.1	2.6	10.6	6.0	4.4	3.5
Contractor-operated.	1,743	14.0	5.4	3.3	2.3	10.9	3.7	6.9	2.8
QUANTITY USED PER PLANT	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
All plants	1,537	20.95	6.82	5.01	1.71	14.12	4.60	7.97	1.55
Region:									
Northeast.	1,254	43.40	16.20	13.38	2.83	27.20	10.04	13.55	3.61
North Central.	2,013	13.03	2.58	2.26	.32	10.46	2.39	7.55	.52
South.	1,105	7.50	2.70	*	2.70	4.80	.71	3.00	1.10
West.	1,481	18.66	6.08	2.84	1.49	12.58	8.37	3.90	.31
Employee size group:									
250 - 499.	353	2.96	2.28	2.28	*	.68	.23	.36	.09
500 - 999.	699	9.07	5.33	3.54	1.46	3.74	2.13	.28	1.33
1,000 or more.	3,441	48.99	12.44	8.93	3.51	36.55	11.01	22.43	3.11
Form of operation:									
Company-operated.	1,181	36.43	9.59	6.63	2.96	26.84	9.16	16.28	1.40
Contractor-operated.	1,743	12.17	5.25	4.09	.99	6.92	2.02	3.26	1.64
EXPENDITURES PER PLANT	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
All plants	1,537	8.08	3.41	2.55	.84	4.67	2.35	1.35	.98
Region:									
Northeast.	1,254	17.33	8.88	7.36	1.52	8.45	4.90	1.38	2.17
North Central.	2,013	4.15	.87	.70	.17	3.28	1.36	1.53	.40
South.	1,105	3.33	1.15	*	1.15	2.18	.37	1.13	.68
West.	1,481	8.40	2.79	1.70	.69	5.61	4.43	.92	.26
Employee size group:									
250 - 499.	353	1.49	1.21	1.21	*	.28	.13	.09	.06
500 - 999.	699	5.56	2.81	2.01	.73	2.75	1.49	.14	1.12
1,000 or more.	3,441	16.59	6.00	4.29	1.71	10.58	5.23	3.67	1.68
Form of operation:									
Company-operated.	1,181	12.75	5.08	3.67	1.41	7.67	4.56	1.94	1.16
Contractor-operated.	1,743	5.43	2.46	1.91	.51	2.98	1.10	1.01	.87

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Total quantities and expenditures for West, employee size group 500-999, and contractor-operated include some carcass meat.

Table 15.--PORK, by form:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total pork	Fresh, frozen, cured							Canned
			Total	Primal 1/	Retail cuts				Portion size	
					Total	Regular and restaurant				
						Total	Fresh, frozen (8)	Cured		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	90.2	87.3	7.0	87.0	87.0	76.8	81.2	10.4	47.0
Region:										
Northeast.	1,254	90.7	84.3	2.9	83.2	83.2	68.6	79.6	7.6	55.1
North Central.	2,013	89.1	86.5	6.8	86.5	86.5	79.8	78.0	16.5	50.7
South.	1,105	90.5	90.5	13.3	90.5	90.5	81.3	88.5	5.7	30.1
West	1,481	94.0	94.0	3.5	94.0	94.0	79.3	80.1	3.5	51.2
Employee size group:										
250 - 499.	353	79.9	76.6	1.5	76.6	76.6	61.6	67.1	6.2	31.8
500 - 999.	699	91.7	88.5	6.1	87.5	87.5	77.5	85.2	12.3	46.7
1,000 or more.	3,441	98.4	96.0	12.9	96.0	96.0	90.2	90.2	12.5	61.2
Form of operation:										
Company-operated	1,181	95.9	92.5	11.1	91.6	91.6	83.9	88.5	16.3	54.2
Contractor-operated.	1,743	87.0	84.4	4.7	84.4	84.4	72.8	77.0	7.1	43.0
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	471.69	403.67	31.06	372.61	365.30	221.53	143.76	7.32	68.02
Region:										
Northeast.	1,254	331.37	261.12	44.37	216.74	212.92	100.55	112.37	3.82	70.26
North Central.	2,013	575.08	482.59	30.26	452.33	439.55	292.59	146.96	12.78	92.50
South.	1,105	500.73	471.87	23.52	448.36	444.29	261.35	182.94	4.07	28.86
West	1,481	355.71	302.33	3.35	298.98	297.59	179.32	118.27	1.40	53.37
Employee size group:										
250 - 499.	353	131.36	101.53	.57	100.96	99.73	53.20	46.53	1.22	29.83
500 - 999.	699	312.12	274.98	43.57	231.41	223.95	131.19	92.76	7.46	37.14
1,000 or more.	3,441	939.14	806.06	46.89	759.17	746.40	463.83	282.57	12.77	133.08
Form of operation:										
Company-operated	1,181	584.85	512.49	72.07	440.42	432.57	255.44	177.13	7.85	72.36
Contractor-operated.	1,743	407.54	341.97	7.80	334.17	327.15	202.31	124.84	7.01	65.57
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	229.00	181.69	8.94	172.75	168.50	92.12	76.37	4.26	47.31
Region:										
Northeast.	1,254	173.46	123.94	7.30	116.64	114.11	47.98	66.13	2.53	49.53
North Central.	2,013	280.83	216.95	10.99	205.97	198.62	121.24	77.38	7.35	63.88
South.	1,105	225.12	205.20	9.45	195.75	193.63	101.67	91.96	2.12	19.92
West	1,481	173.17	135.67	1.61	134.06	133.17	75.71	57.46	.89	37.50
Employee size group:										
250 - 499.	353	71.59	51.11	.17	50.95	50.04	24.53	25.51	.91	20.47
500 - 999.	699	147.24	122.21	8.12	114.09	110.29	57.63	52.66	3.80	25.03
1,000 or more.	3,441	452.95	359.35	17.79	341.56	333.79	187.68	146.10	7.77	93.60
Form of operation:										
Company-operated	1,181	277.89	227.80	19.01	208.79	204.51	108.46	96.05	4.28	50.09
Contractor-operated.	1,743	201.29	155.55	3.23	152.32	148.08	82.86	65.22	4.24	45.74

1/ Loins make up large share of primal.

Table 16.--PORK, retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Fresh, frozen								
			Total	Loin	Ham, fresh	Chops and steaks	Shoulders and butts	Spare ribs	Sausage	Hocks	Other 1/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
PLANTS USING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	87.0	76.8	44.7	18.3	41.1	22.4	23.0	44.4	7.9	10.2
Region:											
Northeast	1,254	83.2	68.6	35.8	15.8	37.0	9.5	7.1	39.4	2.4	7.0
North Central	2,013	86.5	79.8	56.2	22.0	45.6	23.0	25.7	43.7	13.0	16.7
South	1,105	90.5	81.3	34.9	15.9	41.3	33.0	33.9	52.6	7.9	3.9
West	1,481	94.0	79.3	51.1	16.1	31.2	38.1	38.2	40.4	2.1	7.3
Employee size group:											
250 - 499	353	76.6	61.6	31.9	6.3	29.8	17.1	12.3	23.5	1.3	5.7
500 - 999	699	87.5	77.5	45.6	20.2	36.1	17.4	22.5	46.4	7.7	6.9
1,000 or more	3,441	96.0	90.2	55.6	27.5	56.5	32.1	33.3	61.6	14.4	17.4
Form of operation:											
Company-operated	1,181	91.6	83.9	47.2	18.5	43.2	27.0	26.2	43.0	9.7	12.8
Contractor-operated	1,743	84.4	72.8	43.4	18.2	39.9	19.8	21.2	45.2	7.0	8.7
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	372.61	221.53	56.65	22.78	43.45	21.99	28.42	34.21	8.53	5.51
Region:											
Northeast	1,254	216.74	100.55	25.93	22.66	21.15	2.24	5.55	17.06	2.48	3.47
North Central	2,013	452.33	292.59	96.12	24.53	46.76	21.98	34.24	44.61	15.68	8.67
South	1,105	448.36	261.35	35.63	21.66	69.69	41.29	43.09	40.93	6.19	2.86
West	1,481	298.98	179.32	30.05	16.48	24.88	39.37	41.12	22.01	.28	5.13
Employee size group:											
250 - 499	353	100.96	53.20	14.67	3.57	13.34	6.00	6.63	7.85	.22	.92
500 - 999	699	231.41	131.19	37.47	15.28	19.40	9.78	14.43	24.37	7.10	3.35
1,000 or more	3,441	759.17	463.83	113.83	47.69	94.45	48.52	62.00	67.97	17.55	11.82
Form of operation:											
Company-operated	1,181	440.42	255.44	60.18	26.71	56.68	28.13	31.97	34.76	9.53	7.48
Contractor-operated	1,743	334.17	202.31	54.66	20.54	35.95	18.50	26.40	33.90	7.96	4.39
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	172.75	92.12	25.99	9.84	21.08	7.24	10.65	13.61	1.78	1.93
Region:											
Northeast	1,254	116.64	47.98	12.96	10.75	10.89	.82	2.18	8.17	.51	1.72
North Central	2,013	205.97	121.24	43.71	9.95	23.68	7.24	13.33	17.18	3.44	2.72
South	1,105	195.75	101.67	15.77	8.78	31.63	13.23	15.35	15.11	1.04	.76
West	1,481	134.06	75.71	13.44	8.95	11.33	14.06	14.96	10.43	.07	2.46
Employee size group:											
250 - 499	353	50.95	24.53	7.00	1.55	7.13	1.95	2.87	3.56	.06	.41
500 - 999	699	114.09	57.63	18.93	7.00	9.92	3.32	5.55	9.98	1.48	1.46
1,000 or more	3,441	341.56	187.68	50.27	20.20	44.74	15.92	22.75	26.36	3.66	3.78
Form of operation:											
Company-operated	1,181	208.79	108.46	28.83	12.21	26.44	9.45	12.32	14.18	1.97	3.04
Contractor-operated	1,743	152.32	82.86	24.37	8.49	18.04	5.99	9.70	13.29	1.68	1.30

1/ Includes items like pigsfeet, pig's knuckles, and backbones.

(Continued)

Table 16.--PORK, retail cuts:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Cured							Portion size			
		Total	Ham	Butts and shoulders	Smoked sausage	Bacon	Salt pork 2/ 3/	Other 3/ 4/	Total	Breaded steaks	Chops and steaks	Other 4/ 5/
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	81.2	61.2	10.3	10.1	62.7	16.2	10.8	10.4	.6	8.5	2.3
Region:												
Northeast.	1,254	79.6	61.4	7.7	4.2	66.2	11.8	11.8	7.6	*	6.5	2.3
North Central.	2,013	78.0	54.6	15.5	12.0	58.1	13.4	9.9	16.5	1.5	12.5	4.1
South.	1,105	88.5	72.3	5.2	15.0	65.5	27.5	12.6	5.7	*	5.7	*
West.	1,481	80.1	59.6	9.6	6.6	65.4	11.8	4.3	3.5	*	3.5	*
Employee size group:												
250 - 499.	353	67.1	52.9	6.6	7.1	43.6	12.6	5.4	6.2	*	6.2	*
500 - 999.	699	85.2	63.5	6.4	5.6	66.9	16.6	11.9	12.3	*	10.5	1.8
1,000 or more.	3,441	90.2	66.7	17.5	17.2	76.2	19.2	14.6	12.5	1.8	8.6	4.9
Form of operation:												
Company-operated.	1,181	88.5	69.0	12.7	11.2	68.3	19.5	12.6	16.3	*	13.5	3.4
Contractor-operated.	1,743	77.0	56.8	8.9	9.5	59.6	14.4	9.7	7.1	1.0	5.6	1.7
QUANTITY USED PER PLANT												
All plants	1,537	Pounds 143.76	Pounds 86.16	Pounds 6.57	Pounds 6.58	Pounds 34.29	Pounds 5.81	Pounds 4.36	Pounds 7.32	Pounds 1.83	Pounds 4.29	Pounds 1.19
Region:												
Northeast.	1,254	112.37	59.93	5.70	2.38	39.06	3.42	1.90	3.82	*	1.44	2.38
North Central.	2,013	146.96	99.96	8.55	6.24	23.45	4.33	4.43	12.78	4.58	6.98	1.22
South.	1,105	182.94	103.05	4.09	12.43	46.69	8.85	7.82	4.07	*	4.07	*
West.	1,481	118.27	55.41	7.52	5.64	33.09	14.53	2.08	1.40	*	1.40	*
Employee size group:												
250 - 499.	353	46.53	29.69	1.31	2.76	9.61	2.52	.63	1.22	*	1.22	*
500 - 999.	699	92.76	59.94	3.11	2.32	19.94	2.94	4.50	7.46	*	7.19	.27
1,000 or more.	3,441	282.57	163.47	14.74	14.21	70.88	11.60	7.66	12.77	5.30	4.30	3.17
Form of operation:												
Company-operated.	1,181	177.13	100.06	10.15	8.19	47.87	5.79	5.07	7.85	*	7.26	.59
Contractor-operated.	1,743	124.84	78.28	4.53	5.66	26.59	5.82	3.96	7.01	2.87	2.62	1.52
EXPENDITURES PER PLANT												
All plants	1,537	Dollars 76.37	Dollars 53.13	Dollars 2.94	Dollars 2.69	Dollars 14.03	Dollars 1.10	Dollars 2.48	Dollars 4.26	Dollars 1.03	Dollars 2.48	Dollars .75
Region:												
Northeast.	1,254	66.13	42.11	3.10	.89	18.10	.65	1.28	2.53	*	1.04	1.49
North Central.	2,013	77.38	58.68	3.63	2.72	9.11	.83	2.41	7.35	2.57	3.99	.78
South.	1,105	91.96	61.76	1.75	4.86	17.30	1.81	4.49	2.12	*	2.12	*
West.	1,481	57.46	35.91	2.42	2.49	13.66	2.18	.80	.89	*	.89	*
Employee size group:												
250 - 499.	353	25.51	18.35	.77	1.16	4.46	.48	.29	.91	*	.91	*
500 - 999.	699	52.66	39.06	1.07	.92	7.86	.62	3.13	3.80	*	3.63	.16
1,000 or more.	3,441	146.10	98.74	6.75	5.80	28.80	2.14	3.86	7.77	2.97	2.79	2.01
Form of operation:												
Company-operated.	1,181	96.05	62.44	5.24	3.53	20.90	1.06	2.88	4.28	*	3.92	.37
Contractor-operated.	1,743	65.22	47.86	1.64	2.21	10.13	1.12	2.26	4.24	1.61	1.66	.97

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

2/ As in the 1955 Survey of Food Consumption of Households in the U. S., edible animal fats, unrendered, are included with salt pork. The percent of total pounds used as salt pork is as follows: All plants, 69%, Northeast, 51%; North Central, 85%; South, 92%; and West, 4%.

3/ Includes small quantities of items like smoked loins, pickled pigsfeet, and Canadian bacon.

4/ Includes small quantities of items like ham sticks and porkettes.

Table 17.--LUNCHEON MEATS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total luncheon meats	Frankfurters	Other							
				Total	Not canned						Canned
					Total	Smoked, not dry	Dry salami	Liverwurst	Fresh bockwurst	Other 1/	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	88.7	80.1	69.8	66.0	55.2	31.0	28.6	7.6	12.5	17.2
Region:											
Northeast.	1,254	94.2	87.2	79.6	74.4	57.4	44.6	41.7	.6	10.0	25.8
North Central.	2,013	89.1	77.7	74.5	73.5	64.0	31.4	29.6	18.0	18.5	12.0
South.	1,105	84.8	79.0	53.8	46.3	38.1	16.8	14.6	.7	6.5	17.0
West	1,481	75.5	66.4	55.8	55.8	54.5	20.4	16.4	*	9.0	11.3
Employee size group:											
250 - 499.	353	75.6	66.7	56.9	54.2	43.8	26.7	25.4	4.1	9.4	14.1
500 - 999	699	91.6	78.5	65.2	60.1	48.1	22.0	24.1	4.9	6.6	14.2
1,000 or more.	3,441	97.9	94.0	86.0	82.6	72.5	43.8	36.1	13.4	21.0	22.9
Form of operation:											
Company-operated	1,181	94.7	80.6	76.8	71.1	59.3	31.7	31.1	12.0	13.4	20.8
Contractor-operated.	1,743	85.3	79.8	65.8	63.1	52.9	30.6	27.3	5.1	11.9	15.1
QUANTITY USED PER PLANT											
All plants	1,537	166.22	88.07	78.15	69.91	44.46	13.06	5.89	3.38	3.11	8.24
Region:											
Northeast.	1,254	159.57	70.41	89.16	74.99	35.23	26.58	11.44	.04	1.70	14.17
North Central.	2,013	178.00	77.18	100.81	96.45	69.14	8.24	4.94	8.19	5.93	4.36
South.	1,105	171.34	133.98	37.36	29.04	20.71	5.73	1.49	.36	.75	8.31
West	1,481	102.62	62.22	40.40	35.40	22.25	9.14	3.14	*	.87	5.00
Employee size group:											
250 - 499.	353	50.10	25.69	24.41	21.60	10.31	4.79	3.03	1.56	1.89	2.81
500 - 999.	699	115.08	77.98	37.09	32.24	21.02	4.86	2.86	1.92	1.57	4.85
1,000 or more.	3,441	322.49	155.13	167.36	150.84	98.57	28.62	11.46	6.47	5.72	16.51
Form of operation:											
Company-operated	1,181	163.28	81.23	82.05	74.69	40.88	16.58	7.03	6.04	4.16	7.37
Contractor-operated.	1,743	167.88	91.95	75.93	67.19	46.48	11.07	5.25	1.87	2.51	8.74
EXPENDITURES PER PLANT											
All plants	1,537	69.10	34.24	34.86	31.17	18.47	7.07	2.57	1.66	1.40	3.69
Region:											
Northeast.	1,254	75.39	31.22	44.17	38.05	16.75	15.51	5.00	.02	.78	6.11
North Central.	2,013	73.48	30.75	42.73	40.78	27.92	4.00	2.16	4.02	2.68	1.95
South.	1,105	61.82	46.45	15.37	11.25	7.58	2.59	.59	.19	.29	4.12
West	1,481	40.15	23.29	16.86	15.03	8.45	4.59	1.52	*	.47	1.83
Employee size group:											
250 - 499.	353	23.57	10.99	12.58	11.03	4.60	3.38	1.37	.79	.88	1.55
500 - 999.	699	47.97	30.50	17.47	15.12	9.53	2.45	1.31	.99	.84	2.35
1,000 or more.	3,441	131.42	59.21	72.21	65.26	39.88	14.93	4.90	3.11	2.43	6.96
Form of operation:											
Company-operated	1,181	72.06	32.56	39.50	35.93	17.82	9.91	3.29	3.02	1.90	3.57
Contractor-operated.	1,743	67.42	35.19	32.23	28.47	18.84	5.46	2.16	.89	1.12	3.76

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of assorted kinds of lunch meat.

Table 18.--VARIETY MEATS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total variety meats	Liver					Other			
			Total	Beef	Veal	Pork	Other 1/	Total	Brains	Tongue	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	52.4	51.0	39.2	6.3	5.3	6.7	13.3	4.5	5.9	6.2
Region:											
Northeast.	1,254	40.6	38.8	31.2	4.1	*	8.3	11.1	1.1	5.3	8.8
North Central.	2,013	59.0	57.9	47.6	6.8	4.6	7.3	15.5	5.7	7.8	6.6
South.	1,105	60.4	58.4	36.9	9.6	14.3	4.7	12.7	8.0	2.7	3.2
West.	1,481	35.6	35.6	32.6	*	*	3.0	12.2	*	9.6	4.0
Employee size group:											
250 - 499.	353	28.4	24.4	20.0	1.6	2.1	.6	9.6	1.1	7.2	2.9
500 - 999.	699	51.7	51.7	39.7	7.2	5.0	5.1	9.9	5.0	2.6	4.4
1,000 or more.	3,441	75.3	74.8	56.4	9.6	8.6	13.7	20.1	7.3	8.0	11.1
Form of operation:											
Company-operated.	1,181	54.7	52.0	39.0	6.9	5.6	6.7	16.5	7.3	5.1	9.1
Contractor-operated.	1,743	51.2	50.4	39.4	5.9	5.1	6.7	11.5	3.0	6.4	4.6
QUANTITY USED PER PLANT											
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	36.46	29.78	19.52	3.82	3.82	2.62	6.67	2.24	1.75	2.68
Region:											
Northeast.	1,254	23.08	16.16	9.01	1.72	*	5.43	6.92	1.23	1.08	4.62
North Central.	2,013	38.94	32.85	24.60	3.60	3.15	1.50	6.09	2.59	1.25	2.24
South.	1,105	51.63	44.58	24.59	7.70	10.52	1.77	7.05	3.48	2.67	4.90
West.	1,481	24.36	16.61	16.58	*	*	.03	7.75	*	4.52	3.22
Employee size group:											
250 - 499.	353	9.89	5.61	5.05	.20	.35	.01	4.28	1.13	2.87	.28
500 - 999.	699	25.96	22.42	14.71	5.77	1.25	.59	3.54	1.54	.30	1.70
1,000 or more.	3,441	71.04	59.13	37.48	5.24	9.40	7.01	11.91	3.95	2.13	5.83
Form of operation:											
Company-operated.	1,181	46.79	37.66	24.14	5.46	4.44	3.62	9.13	2.97	.99	5.17
Contractor-operated.	1,743	30.60	25.32	16.90	2.89	3.47	2.06	5.28	1.83	2.18	1.26
EXPENDITURES PER PLANT											
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	12.43	10.37	6.76	2.14	.70	.77	2.05	.57	.70	.78
Region:											
Northeast.	1,254	8.62	5.87	3.24	1.23	*	1.40	2.75	.86	.46	1.43
North Central.	2,013	14.09	12.55	9.14	2.12	.65	.64	1.55	.42	.51	.62
South.	1,105	15.35	13.32	7.26	3.83	1.81	.42	2.03	.62	1.10	.30
West.	1,481	8.31	6.15	6.12	*	*	.03	2.16	*	1.51	.65
Employee size group:											
250 - 499.	353	4.43	2.39	2.07	.26	.06	.01	2.03	.79	1.16	.08
500 - 999.	699	10.20	9.24	5.76	2.96	.24	.28	.96	.26	.14	.56
1,000 or more.	3,441	21.93	18.80	12.03	3.07	1.74	1.96	3.14	.67	.82	1.64
Form of operation:											
Company-operated.	1,181	16.57	13.36	8.23	3.22	.85	1.06	3.21	1.05	.43	1.72
Contractor-operated.	1,743	10.08	8.68	5.93	1.53	.61	.61	1.40	.30	.85	.25

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/ Includes small quantities of lamb, chicken, turkey, and goose liver.

2/ Includes small quantities of heart, sweetbreads, kidney, and tripe.

Table 19.--POULTRY:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total poultry ^{2/}	Chicken								
			Total	Fresh							
				Total	Wholes and halves				Selected parts		
					Total	Broilers and fryers	Roasting	Stewing	Total	Legs and thighs	Other ^{3/}
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	66.0	56.7	48.3	44.1	29.4	11.0	11.9	8.4	3.5	6.1
Region:											
Northeast.	1,254	69.2	56.8	43.4	38.7	21.7	6.4	14.0	7.6	1.7	5.9
North Central.	2,013	65.3	56.6	49.8	43.0	29.5	11.4	7.8	12.9	6.8	9.3
South.	1,105	65.9	59.9	56.2	41.2	16.9	16.9	16.5	3.7	1.2	2.5
West.	1,481	56.3	44.2	30.3	30.3	18.3	6.5	9.9	1.3	*	1.3
Employee size group:											
250 - 499.	353	50.9	45.8	37.4	31.7	13.6	7.6	14.1	7.3	2.7	7.3
500 - 999.	699	61.2	53.2	45.3	43.1	28.4	13.6	11.2	6.4	3.1	3.3
1,000 or more.	3,441	84.5	70.1	61.1	56.6	44.8	11.4	10.5	11.4	4.7	7.8
Form of operation:											
Company-operated.	1,181	74.2	65.1	53.4	48.5	30.1	14.4	14.9	9.8	4.2	7.9
Contractor-operated.	1,743	61.4	51.9	45.4	41.7	28.9	9.0	10.2	7.6	3.1	5.1
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	135.68	88.10	76.44	70.38	43.42	16.54	10.42	6.06	2.05	4.01
Region:											
Northeast.	1,254	129.38	78.54	73.90	70.63	29.45	29.49	11.69	3.27	.74	2.53
North Central.	2,013	116.93	79.45	61.09	49.41	34.89	8.06	6.45	11.69	4.16	7.53
South.	1,105	187.08	125.89	117.61	116.64	80.49	18.66	17.50	.97	.69	.28
West.	1,481	85.80	41.79	26.97	24.04	19.60	2.05	2.39	2.94	*	2.94
Employee size group:											
250 - 499.	353	40.22	33.16	28.46	23.07	13.92	3.21	5.95	5.39	1.80	3.59
500 - 999.	699	76.76	53.01	50.62	42.11	25.78	5.42	10.91	8.52	1.84	6.68
1,000 or more.	3,441	280.56	172.63	145.57	141.28	87.66	39.58	14.05	4.28	2.48	1.80
Form of operation:											
Company-operated.	1,181	158.23	115.22	104.71	94.57	45.60	30.81	18.16	10.14	1.59	8.56
Contractor-operated.	1,743	122.91	72.73	60.41	56.67	42.19	8.45	6.03	3.74	2.31	1.43
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	62.50	38.16	31.47	27.63	17.15	6.45	4.03	3.85	1.22	2.63
Region:											
Northeast.	1,254	61.31	34.13	30.68	29.44	12.35	12.06	5.03	1.25	.30	.95
North Central.	2,013	57.40	37.94	28.17	19.96	14.06	3.23	2.67	8.21	2.54	5.67
South.	1,105	78.03	48.43	43.23	42.54	30.20	6.43	5.91	.69	.48	.21
West.	1,481	40.49	18.71	10.80	10.36	8.75	.90	.71	.44	*	.44
Employee size group:											
250 - 499.	353	20.13	16.29	12.52	9.18	5.70	1.25	2.22	3.35	1.24	2.10
500 - 999.	699	37.84	24.78	22.89	16.69	9.93	2.12	4.64	6.20	1.02	5.19
1,000 or more.	3,441	125.34	71.23	57.21	55.19	34.68	15.43	5.08	2.02	1.40	.62
Form of operation:											
Company-operated.	1,181	74.14	51.60	44.57	37.46	18.15	12.35	6.97	7.11	.93	6.18
Contractor-operated.	1,743	55.89	30.54	24.05	22.05	16.59	3.11	2.36	2.00	1.39	.61

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}See table 45 for quantities of poultry prepared off the premises, then brought in and sold in plants.^{2/}Includes small quantities of duck, pheasant, and Cornish hens.^{3/}Includes such items as breasts, wings, necks, backs, and giblets and may include some quantities of legs not elsewhere reported.

(Continued)

Table 19.--POULTRY:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Chicken--continued						Turkey		
		Frozen					Canned	Total 4/	Fresh wholes and halves	Frozen wholes and halves
		Total	Wholes and halves			Selected parts				
			Total	Broilers and fryers (17)	Roasting and stewing (18)					
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS USING										
All plants	1,537	5.8	3.8	2.8	1.3	2.2	7.6	34.6	30.0	3.3
Region:										
Northeast.	1,254	4.1	1.8	1.2	.6	3.0	10.5	35.2	32.2	1.2
North Central.	2,013	6.9	4.3	2.6	1.6	2.6	6.2	36.2	31.6	3.6
South.	1,105	3.9	3.2	2.5	2.0	.7	7.2	30.2	24.9	4.0
West	1,481	13.9	12.6	12.6	*	1.3	4.3	38.9	28.6	8.2
Employee size group:										
250 - 499.	353	3.8	3.8	2.4	1.4	*	8.4	16.2	11.6	3.0
500 - 999	699	4.2	1.3	1.3	*	2.9	7.6	30.1	24.5	4.8
1,000 or more.	3,441	9.2	6.2	4.6	2.5	3.5	6.7	55.9	52.2	2.1
Form of operation:										
Company-operated	1,181	5.8	4.4	3.2	2.1	1.4	14.2	34.5	27.6	4.7
Contractor-operated.	1,743	5.8	3.5	2.6	.9	2.6	3.8	34.6	31.3	2.5
	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
QUANTITY USED PER PLANT										
All plants	1,537	9.21	5.57	3.91	1.66	3.64	2.45	47.13	43.79	2.43
Region:										
Northeast.	1,254	2.62	1.62	1.23	.39	1.00	2.02	50.51	46.81	3.47
North Central.	2,013	15.27	7.02	5.23	1.79	8.25	3.09	37.24	33.78	1.67
South.	1,105	5.86	5.83	2.42	3.42	.03	2.42	60.13	57.17	2.68
West	1,481	14.35	13.69	13.69	*	.66	.47	44.01	41.67	1.48
Employee size group:										
250 - 499.	353	1.91	1.91	.37	1.55	*	2.78	7.07	6.27	.63
500 - 999	699	1.53	.74	.74	*	.79	.86	23.52	20.30	3.02
1,000 or more.	3,441	23.38	13.62	10.23	3.38	9.76	3.69	106.83	101.05	3.52
Form of operation:										
Company-operated	1,181	7.15	6.48	3.46	3.02	.67	3.35	42.55	35.90	4.96
Contractor-operated.	1,743	10.38	5.05	4.16	.89	5.33	1.94	49.72	48.26	1.00
	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
EXPENDITURES PER PLANT										
All plants	1,537	3.87	2.33	1.69	.65	1.53	2.82	23.98	21.78	1.55
Region:										
Northeast.	1,254	1.27	.61	.45	.15	.67	2.17	27.04	24.83	1.94
North Central.	2,013	6.06	2.81	2.13	.68	3.25	3.71	19.34	16.61	1.56
South.	1,105	2.49	2.48	1.12	1.37	.01	2.70	28.49	26.89	1.28
West	1,481	7.30	6.74	6.74	*	.56	.60	21.78	20.62	.76
Employee size group:										
250 - 499.	353	.74	.74	.18	.56		3.03	3.84	3.28	.35
500 - 999	699	.86	.30	.30		.55	1.03	12.98	10.43	2.32
1,000 or more.	3,441	9.66	5.77	4.41	1.36	3.89	4.36	53.15	49.79	1.91
Form of operation:										
Company-operated	1,181	3.28	2.81	1.66	1.15	.47	3.75	22.33	17.83	3.37
Contractor-operated.	1,743	4.20	2.06	1.70	.36	2.14	2.29	24.91	24.02	.52

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

4/ Includes small quantities of canned and selected parts, fresh.

Table 20.--FISH AND SHELLFISH, by form:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fish and shellfish	Fish					Shellfish			
			Total	Fresh	Frozen	Canned	Cured, dried, smoked, kippered ^{2/}	Total	Fresh	Frozen	Canned
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	85.4	85.1	31.7	49.3	72.5	4.1	52.0	24.9	25.4	21.9
Region:											
Northeast.	1,254	91.9	91.9	38.7	36.3	80.7	8.2	64.0	31.1	25.3	35.2
North Central.	2,013	86.1	86.1	30.7	55.9	73.4	1.5	45.6	16.1	26.5	16.4
South.	1,105	74.8	73.6	25.3	52.9	58.0	4.7	46.9	33.6	22.4	9.6
West.	1,481	91.8	91.8	29.6	53.7	84.0	*	56.4	18.2	30.3	42.9
Employee size group:											
250 - 499.	353	74.0	74.0	26.0	31.4	60.0	1.6	40.1	15.8	17.1	19.2
500 - 999.	699	83.9	83.0	28.8	52.2	72.6	5.0	44.4	25.7	20.9	17.3
1,000 or more.	3,441	97.3	97.3	39.7	63.0	83.8	5.6	70.3	32.4	37.5	28.9
Form of operation:											
Company-operated.	1,181	94.6	93.8	34.7	55.5	80.5	4.4	63.5	29.8	28.7	28.7
Contractor-operated.	1,743	80.2	80.2	29.9	45.8	68.0	4.0	45.5	22.1	23.5	18.1
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	150.70	116.26	31.94	51.45	31.27	1.60	34.44	17.04	11.10	6.30
Region:											
Northeast.	1,254	179.41	121.65	36.80	40.27	39.75	4.84	57.75	35.62	11.93	10.20
North Central.	2,013	157.54	135.78	37.19	64.28	34.21	.11	21.76	7.15	10.07	4.54
South.	1,105	113.01	86.09	19.90	47.63	18.00	.57	26.92	13.51	12.24	1.16
West.	1,481	119.17	83.62	22.58	36.69	24.35	*	35.55	7.03	9.27	19.25
Employee size group:											
250 - 499.	353	44.00	35.55	7.86	9.88	17.72	.10	8.45	3.47	2.09	2.88
500 - 999.	699	95.66	75.65	19.65	34.58	21.03	.40	20.00	9.04	6.34	4.63
1,000 or more.	3,441	302.10	229.78	65.99	106.00	53.65	4.14	72.32	37.27	23.98	11.07
Form of operation:											
Company-operated.	1,181	188.69	144.68	36.97	61.33	42.93	3.45	44.01	23.65	11.75	8.62
Contractor-operated.	1,743	129.15	100.14	29.10	45.84	24.65	.55	29.01	13.29	10.73	4.99
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	77.55	52.82	14.18	20.10	17.92	.62	24.73	10.78	9.99	3.76
Region:											
Northeast.	1,254	96.47	58.21	17.15	16.80	22.40	1.86	38.26	19.84	11.48	6.94
North Central.	2,013	79.73	62.79	16.58	26.14	20.00	.08	16.94	5.90	8.76	2.28
South.	1,105	53.64	32.38	7.49	14.85	9.87	.17	21.26	9.90	10.42	.95
West.	1,481	67.99	43.38	10.96	17.42	15.00	*	24.61	6.20	9.24	9.18
Employee size group:											
250 - 499.	353	26.72	19.87	3.86	4.48	11.51	.02	6.85	2.34	1.80	2.70
500 - 999.	699	47.52	33.41	8.40	13.14	11.72	.15	14.12	4.94	6.20	2.99
1,000 or more.	3,441	153.39	101.93	29.27	41.21	29.84	1.62	51.45	24.78	21.20	5.47
Form of operation:											
Company-operated.	1,181	101.36	68.07	16.87	24.34	25.49	1.37	33.28	15.90	11.35	6.04
Contractor-operated.	1,743	64.05	44.17	12.65	17.70	13.63	.19	19.88	8.19	9.22	2.46

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}See table 45 for discussion of fish prepared in off the premise kitchens,
brought in and sold in plants.^{2/}Includes small quantities of items like dried codfish, kippered herring, and smoked salmon.

Table 21.--FISH, fresh and frozen:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fish, fresh and frozen	Cod ^{2/}			Flounder-Sole			Haddock		
			Total	Steaks and fillets	Whole and dressed	Total	Fillets	Whole and dressed	Total	Steaks and fillets	Whole and dressed
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
PLANTS USING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	69.3	18.1	11.9	6.1	8.6	5.9	2.7	24.8	10.5	15.1
Region:											
Northeast.	1,254	64.5	13.4	11.6	1.8	15.8	11.7	4.1	32.9	17.6	17.6
North Central.	2,013	77.2	26.1	15.0	11.1	4.3	2.7	1.5	22.3	7.2	15.1
South.	1,105	62.8	15.1	10.4	4.7	5.2	1.5	3.7	22.6	7.5	15.1
West.	1,481	67.2	*	*	*	15.6	15.6	*	11.3	9.9	2.6
Employee size group:											
250 - 499.	353	48.9	8.7	4.5	4.2	8.2	5.6	2.6	13.8	6.7	7.1
500 - 999.	699	68.0	15.4	10.6	4.8	6.4	4.5	1.9	25.1	11.5	15.2
1,000 or more.	3,441	89.3	29.3	20.1	9.2	11.1	7.5	3.6	34.5	13.0	22.2
Form of operation:											
Company-operated.	1,181	77.1	17.9	15.7	2.2	10.2	6.5	3.7	25.7	12.2	15.2
Contractor-operated.	1,743	64.9	18.2	9.8	8.4	7.7	5.5	2.1	24.2	9.5	15.0
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	83.39	14.94	10.49	4.45	3.98	2.53	1.45	21.10	10.66	10.44
Region:											
Northeast.	1,254	77.07	12.51	12.00	.50	6.82	5.94	.87	32.09	21.84	10.25
North Central.	2,013	101.46	18.84	11.57	7.27	3.28	1.19	2.08	21.72	8.21	13.51
South.	1,105	67.52	15.32	9.60	5.72	1.63	.15	1.48	11.19	3.26	7.94
West.	1,481	59.27	*	*	*	4.40	4.40	*	4.33	2.88	1.44
Employee size group:											
250 - 499.	353	17.74	2.89	1.57	1.33	1.32	1.05	.27	3.16	1.03	2.13
500 - 999.	699	54.23	10.11	5.85	4.26	1.41	.90	.51	19.85	14.20	5.66
1,000 or more.	3,441	171.99	30.68	23.18	7.51	8.93	5.48	3.45	38.79	16.08	22.71
Form of operation:											
Company-operated.	1,181	98.30	17.63	16.37	1.25	5.27	2.23	3.04	23.73	14.10	9.62
Contractor-operated.	1,743	74.94	13.41	7.15	6.26	3.26	2.71	.55	19.62	8.72	10.90
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	34.28	5.03	3.54	1.49	1.92	1.34	.59	8.39	4.42	3.96
Region:											
Northeast.	1,254	33.95	4.53	4.35	.19	3.72	3.35	.37	12.71	9.15	3.56
North Central.	2,013	42.71	6.55	3.95	2.60	1.29	.45	.84	9.07	3.56	5.51
South.	1,105	22.34	4.46	2.81	1.64	.65	.07	.58	3.81	1.01	2.80
West.	1,481	28.38	*	*	*	2.45	2.45	*	1.58	1.08	.50
Employee size group:											
250 - 499.	353	8.34	1.08	.61	.47	.80	.65	.15	1.28	.46	.83
500 - 999.	699	21.54	3.02	1.72	1.30	.79	.56	.23	7.90	5.58	2.32
1,000 or more.	3,441	70.48	10.62	8.00	2.62	4.05	2.72	1.32	15.37	6.94	8.43
Form of operation:											
Company-operated.	1,181	41.21	6.07	5.69	.38	2.78	1.63	1.15	9.56	5.90	3.65
Contractor-operated.	1,743	30.35	4.45	2.32	2.13	1.43	1.17	.26	7.72	3.59	4.14

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}See table 45 for discussion of fish and shellfish prepared in off the premise kitchens, then brought in and sold in plants.^{2/}Excludes Rock and Ling cod.

(Continued)

Table 21.--FISH, fresh and frozen:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Halibut			Ocean perch	Pike	Salmon	Swordfish	Fish fillets, not speci- fied as to kind	Fish sticks	Other 3/
		Total	Steaks and fillets	Whole and dressed							
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	11.7	2.8	9.0	17.7	4.7	5.3	2.6	3.8	7.0	20.1
Region:											
Northeast.	1,254	9.4	1.7	7.6	7.6	3.5	4.7	6.5	2.9	8.2	12.9
North Central.	2,013	14.4	2.5	11.8	21.2	9.3	6.3	1.0	5.9	7.1	18.9
South.	1,105	5.9	1.2	4.7	28.2	*	1.5	*	2.0	4.7	25.0
West.	1,481	27.3	14.8	13.8	2.1	*	16.0	4.0	1.3	10.4	42.6
Employee size group:											
250 - 499.	353	7.9	2.1	5.7	7.2	1.6	5.4	1.6	1.6	2.5	13.1
500 - 999.	699	7.7	2.2	5.5	17.3	2.5	.5	1.7	5.1	10.0	14.5
1,000 or more.	3,441	19.0	3.9	15.3	27.8	9.8	9.7	4.2	4.5	8.4	32.0
Form of operation:											
Company-operated.	1,181	17.4	5.5	12.1	21.3	5.9	4.7	2.5	1.2	10.0	21.9
Contractor-operated.	1,743	8.4	1.2	7.2	15.7	4.1	5.6	2.6	5.3	5.4	19.2
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	6.55	1.72	4.84	12.02	3.69	2.17	2.05	3.00	2.18	11.69
Region:											
Northeast.	1,254	4.39	2.23	2.17	4.09	1.24	1.51	6.18	.52	1.88	5.85
North Central.	2,013	7.09	1.58	5.51	18.33	8.31	2.42	.30	6.42	2.87	11.88
South.	1,105	6.07	.18	5.89	14.14	*	.56	*	.81	1.12	16.69
West.	1,481	15.01	6.11	8.91	.75	*	9.85	1.89	1.35	3.29	18.40
Employee size group:											
250 - 499.	353	1.23	.28	.95	2.43	.41	.75	.49	.38	.42	4.26
500 - 999.	699	4.05	.93	3.12	5.31	1.50	.53	.62	1.31	2.21	7.33
1,000 or more.	3,441	13.87	3.80	10.07	27.35	8.83	5.07	4.88	7.06	3.76	22.76
Form of operation:											
Company-operated.	1,181	12.16	3.87	8.29	17.12	3.03	1.16	1.38	.33	3.48	13.02
Contractor-operated.	1,743	3.37	.49	2.88	9.14	4.07	2.74	2.43	4.52	1.45	10.94
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	3.07	.94	2.13	4.02	2.39	1.25	1.19	1.41	1.03	4.59
Region:											
Northeast.	1,254	2.54	1.49	1.05	1.61	.82	.97	3.59	.26	.86	2.33
North Central.	2,013	3.27	.71	2.56	6.24	5.36	1.26	.18	3.04	1.42	5.03
South.	1,105	2.32	.07	2.25	4.24	*	.27	*	.32	.43	5.84
West.	1,481	7.16	3.22	3.95	.28	*	6.21	1.01	.54	1.64	7.51
Employee size group:											
250 - 499.	353	.62	.15	.48	1.08	.31	.55	.28	.17	.26	1.90
500 - 999.	699	1.82	.47	1.36	1.75	1.01	.32	.36	.75	.97	2.84
1,000 or more.	3,441	6.54	2.13	4.40	8.92	5.63	2.79	2.83	3.18	1.80	8.76
Form of operation:											
Company-operated.	1,181	5.82	2.15	3.67	5.75	2.05	.80	.76	.16	1.72	5.74
Contractor-operated.	1,743	1.52	.26	1.26	3.03	2.58	1.50	1.43	2.12	.64	3.94

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

3/Includes small quantities of mackerel, red snapper, Rock and Ling cod, sea and lake trout, sea bass, smelts, whiting, and similar items.

Table 22.--SHELLFISH, fresh and frozen:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh and frozen shellfish 1/	Clams		Crab	Lobster	Oysters 3/	Scallops 3/	Shrimp		
			Total 2/	In-shell					Total	Shelled	In-shell
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	41.8	6.8	4.9	5.9	3.6	15.2	9.0	30.0	23.8	8.1
Region:											
Northeast.	1,254	44.6	17.7	14.1	8.8	5.9	15.2	18.2	27.1	24.1	4.2
North Central.	2,013	37.9	2.6	1.5	1.1	3.7	8.3	7.8	33.3	28.1	6.8
South.	1,105	46.2	2.0	.7	10.4	.7	26.3	1.5	27.7	14.0	15.1
West.	1,481	36.4	1.3	*	4.8	2.6	15.6	3.5	32.2	32.2	7.8
Employee size group:											
250 - 499.	353	27.4	4.9	4.9	3.3	*	8.0	5.9	17.9	15.1	3.4
500 - 999.	699	37.5	4.8	4.8	6.2	2.7	18.7	5.0	23.1	17.5	5.6
1,000 or more.	3,441	59.1	10.5	5.1	7.9	7.6	18.3	15.8	47.9	37.8	14.9
Form of operation:											
Company-operated.	1,181	50.5	6.1	4.1	7.1	4.9	22.3	10.1	30.5	26.1	5.1
Contractor-operated.	1,743	36.9	7.2	5.4	5.1	2.8	11.1	8.4	29.7	22.4	9.8
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT											
All plants	1,537	28.13	3.52	2.57	.54	.88	4.81	6.13	12.23	8.41	3.83
Region:											
Northeast.	1,254	47.55	10.53	8.07	.84	1.22	6.15	17.97	10.84	9.80	1.05
North Central.	2,013	17.23	.45	.30	.02	.88	1.03	1.67	13.18	8.38	4.80
South.	1,105	25.76	.72	.35	1.01	.55	10.18	.66	12.58	6.54	6.04
West.	1,481	16.30	1.20	*	.68	.60	1.78	.46	11.37	9.32	2.05
Employee size group:											
250 - 499.	353	5.56	1.26	1.13	.21	*	.81	.98	2.31	1.51	.80
500 - 999.	699	15.38	1.63	1.63	.42	.95	5.22	1.41	5.70	4.24	1.46
1,000 or more.	3,441	61.25	7.42	4.81	.97	1.63	8.07	15.44	27.69	18.78	8.90
Form of operation:											
Company-operated.	1,181	35.39	3.63	2.27	.48	1.17	5.36	12.54	12.22	9.10	3.12
Contractor-operated.	1,743	24.02	3.46	2.74	.58	.72	4.49	2.49	12.24	8.01	4.23
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT											
All plants	1,537	20.97	.92	.41	.59	1.28	3.87	4.11	10.19	7.31	2.88
Region:											
Northeast.	1,254	31.32	2.34	1.33	1.02	2.04	4.86	11.89	9.18	8.28	.90
North Central.	2,013	14.66	.12	.04	.02	1.12	.95	1.20	11.25	7.41	3.84
South.	1,105	20.32	.33	.04	.94	.72	8.07	.50	9.74	5.65	4.09
West.	1,481	15.44	1.67	*	.79	.85	1.58	.38	9.87	8.56	1.31
Employee size group:											
250 - 499.	353	4.14	.26	.19	.34	*	.73	.82	2.00	1.31	.69
500 - 999.	699	11.13	.25	.25	.43	1.53	3.43	.96	4.48	3.66	.82
1,000 or more.	3,441	45.98	2.18	.78	.97	2.20	7.18	10.20	23.25	16.36	6.89
Form of operation:											
Company-operated.	1,181	27.24	1.21	.38	.63	1.87	4.96	8.29	10.29	8.10	2.19
Contractor-operated.	1,743	17.42	.76	.43	.56	.94	3.25	1.74	10.13	6.86	3.27

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantity of abalone.

2/Includes small quantities of shucked clams.

3/Includes small quantities in-shell.

Table 23.--CANNED FISH AND SHELLFISH:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total canned fish and shellfish	Fish, canned							
			Total fish	Bonito	Salmon			Sardines		
					Total	Pink or chum	Other	Total	3 3/4 oz. can or less	More than 3 3/4 oz. can
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS USING										
All plants	1,537	73.6	72.5	4.7	44.2	11.7	33.7	13.3	10.3	3.4
Region:										
Northeast.	1,254	81.3	80.7	6.4	43.3	2.9	40.4	20.0	14.1	7.0
North Central.	2,013	74.4	73.4	5.3	51.9	15.0	39.4	11.5	10.4	1.0
South.	1,105	59.2	58.0	2.7	36.2	17.4	18.8	8.2	5.4	2.7
West.	1,481	87.5	84.0	*	30.2	9.5	23.7	14.3	10.9	4.8
Employee size group:										
250 - 499.	353	60.0	60.0	4.1	38.0	8.6	30.6	7.2	7.2	*
500 - 999.	699	73.5	72.6	2.5	37.1	11.2	26.4	9.9	7.1	2.9
1,000 or more.	3,441	86.1	83.8	7.3	56.7	14.9	43.5	22.3	16.3	7.2
Form of operation:										
Company-operated.	1,181	80.9	80.5	5.5	55.0	14.1	44.2	16.5	13.3	3.4
Contractor-operated.	1,743	69.4	68.0	4.2	38.0	10.3	27.7	11.6	8.7	3.4
	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
QUANTITY USED PER PLANT										
All plants	1,537	37.57	31.27	.63	13.03	3.39	9.64	2.09	1.54	.55
Region:										
Northeast.	1,254	49.95	39.75	.81	11.46	.47	10.98	2.58	1.00	1.58
North Central.	2,013	38.74	34.21	.51	18.12	5.41	12.71	2.59	2.52	.07
South.	1,105	19.16	18.00	.76	8.94	4.38	4.56	.39	.27	.12
West.	1,481	43.60	24.35	*	3.74	.31	3.44	3.17	2.68	.49
Employee size group:										
250 - 499.	353	20.60	17.72	.13	5.59	1.20	4.39	.30	.30	*
500 - 999.	699	25.66	21.03	.60	8.95	1.83	7.12	.80	.65	.16
1,000 or more.	3,441	64.72	53.65	1.12	23.81	6.91	16.90	4.98	3.54	1.44
Form of operation:										
Company-operated.	1,181	51.56	42.93	.64	21.21	4.09	17.12	2.26	1.46	.79
Contractor-operated.	1,743	29.64	24.65	.62	8.38	2.99	5.39	1.99	1.58	.41
	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
EXPENDITURES PER PLANT										
All plants	1,537	21.68	17.92	.26	7.13	1.59	5.54	1.21	1.00	.21
Region:										
Northeast.	1,254	29.34	22.40	.33	6.14	.25	5.88	1.16	.54	.62
North Central.	2,013	22.28	20.00	.22	10.07	2.39	7.69	1.79	1.78	.01
South.	1,105	10.81	9.87	.30	4.72	2.27	2.45	.17	.14	.03
West.	1,481	24.18	15.00	*	2.37	.12	2.25	1.74	1.57	.17
Employee size group:										
250 - 499.	353	14.21	11.51	.06	3.24	.68	2.56	.45	.45	*
500 - 999.	699	14.70	11.72	.23	4.92	.97	3.95	.42	.36	.06
1,000 or more.	3,441	35.31	29.84	.46	12.85	3.02	9.83	2.68	2.14	.54
Form of operation:										
Company-operated.	1,181	31.53	25.49	.25	12.05	2.24	9.81	1.52	1.24	.28
Contractor-operated.	1,743	16.09	13.63	.26	4.35	1.22	3.12	1.03	.87	.16

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}See table 45 for discussion of fish and shellfish prepared in off the premise kitchens, then brought in and sold in plants.

(Continued)

Table 23.--CANNED FISH AND SHELLFISH:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities (12)	Average plant size (count of employees) (13)	Fish, canned--Continued				Shellfish, canned				
		Tuna			Other 2/ (17)	Total shellfish (18)	Clams 3/ (19)	Crab (20)	Shrimp (21)	Other 4/ (22)
		Total (14)	4 lb. can or less (15)	More than 4 lbs. (16)						
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	60.9	50.2	14.2	4.7	21.9	12.3	5.1	5.8	4.5
Region:										
Northeast.	1,254	72.5	59.6	18.8	8.8	35.2	16.4	12.9	9.4	11.8
North Central.	2,013	60.5	49.5	14.1	3.2	16.4	11.3		4.7	.5
South.	1,105	42.1	35.4	7.4	3.3	9.6	2.7	2.5	3.7	2.0
West.	1,481	81.4	67.9	20.4	*	42.9	37.3	10.7	4.8	6.1
Employee size group:										
250 - 499.	353	53.1	48.0	8.4	4.6	19.2	9.0	3.9	8.6	4.9
500 - 999.	699	60.9	50.2	12.9	5.0	17.3	8.4	9.2	4.0	3.0
1,000 or more.	3,441	68.0	52.3	20.9	4.4	28.9	19.2	2.1	5.0	5.7
Form of operation:										
Company-operated.	1,181	66.3	49.0	23.5	9.0	28.7	15.9	9.1	10.9	5.7
Contractor-operated.	1,743	57.8	50.9	9.0	2.2	18.1	10.3	2.8	2.9	3.8
QUANTITY USED PER PLANT										
All plants	1,537	15.06	8.51	6.55	.46	6.30	4.70	.56	.46	.58
Region:										
Northeast.	1,254	23.57	12.37	11.20	1.32	10.20	6.81	1.77	.44	1.18
North Central.	2,013	12.88	7.22	5.66	.11	4.54	3.75	*	.51	.27
South.	1,105	7.78	5.71	2.07	.12	1.16	.54	.04	.49	.09
West.	1,481	17.44	9.54	7.89	*	19.25	16.98	.45	.12	1.70
Employee size group:										
250 - 499.	353	11.57	6.61	4.96	.13	2.88	1.30	.67	.41	.50
500 - 999.	699	10.06	7.32	2.74	.62	4.63	3.29	.71	.40	.23
1,000 or more.	3,441	23.13	11.41	11.72	.62	11.07	9.20	.31	.57	1.00
Form of operation:										
Company-operated.	1,181	17.84	6.90	10.94	.98	8.62	5.63	1.05	1.02	.92
Contractor-operated.	1,743	13.49	9.42	4.07	.17	4.99	4.18	.28	.15	.39
EXPENDITURES PER PLANT										
All plants	1,537	9.06	5.24	3.82	.26	3.76	1.72	.72	.57	.76
Region:										
Northeast.	1,254	13.99	7.43	6.56	.78	6.94	2.39	2.28	.46	1.80
North Central.	2,013	7.87	4.53	3.34	.05	2.28	1.34	*	.68	.26
South.	1,105	4.62	3.48	1.14	.06	.95	.17	.05	.61	.12
West.	1,481	10.89	6.38	4.51	*	9.18	6.96	.61	.14	1.48
Employee size group:										
250 - 499.	353	7.66	4.34	3.32	.11	2.70	.52	.82	.40	.96
500 - 999.	699	5.89	4.35	1.54	.25	2.99	1.16	.93	.62	.28
1,000 or more.	3,441	13.43	6.93	6.50	.41	5.47	3.36	.42	.66	1.03
Form of operation:										
Company-operated.	1,181	11.07	4.51	6.56	.60	6.04	2.09	1.31	1.34	1.29
Contractor-operated.	1,743	7.93	5.65	2.27	.07	2.46	1.50	.38	.12	.45

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

2/Includes small quantities of anchovies, codfish, haddock, and similar items.

3/Includes small quantity of clam juice.

4/Includes small quantities of items like canned lobster tails, scallops, and oysters.

Table 24.--EGGS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total eggs 1/	Total shell	Processed		
				Total	Frozen	Dried
(1)	(2)	(3)	(4)	(5)	(6)	(7)
PLANTS USING	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
All plants	1,537	88.6	88.6	9.6	7.0	3.6
Region:						
Northeast	1,254	94.8	94.8	5.3	4.7	1.8
North Central	2,013	82.8	82.8	8.2	5.7	3.0
South	1,105	91.3	91.3	17.8	12.3	7.0
West	1,481	86.6	86.6	7.4	6.1	2.6
Employee size group:						
250 - 499	353	76.5	76.5	1.5	1.5	*
500 - 999	699	91.2	91.2	6.2	2.1	4.1
1,000 or more	3,441	97.3	97.3	20.4	16.9	6.4
Form of operation:						
Company-operated	1,181	95.1	95.1	9.3	6.6	2.9
Contractor-operated	1,743	85.0	85.0	9.8	7.3	4.0
QUANTITY USED PER PLANT	<u>Number</u>	<u>Dozens</u>	<u>Dozens</u>	<u>Dozens</u>	<u>Dozens</u>	<u>Dozens</u>
All plants	1,537	157.96	129.72	27.88	14.96	12.93
Region:						
Northeast	1,254	168.90	164.54	4.35	3.76	.60
North Central	2,013	115.15	100.27	14.23	12.38	1.85
South	1,105	217.88	141.76	75.71	29.09	46.62
West	1,481	147.78	108.36	39.41	28.85	10.56
Employee size group:						
250 - 499	353	32.41	32.08	.34	.34	*
500 - 999	699	80.80	73.25	7.55	.39	7.16
1,000 or more	3,441	348.16	274.20	72.92	42.53	30.39
Form of operation:						
Company-operated	1,181	200.17	177.74	22.43	18.72	3.71
Contractor-operated	1,743	134.03	102.49	30.98	12.83	18.15
EXPENDITURES PER PLANT	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
All plants	1,537	79.01	70.47	8.35	7.44	.91
Region:						
Northeast	1,254	90.28	88.20	2.08	1.97	.10
North Central	2,013	61.37	54.88	6.11	5.93	.18
South	1,105	96.91	78.26	18.49	15.29	3.20
West	1,481	69.62	56.97	12.65	12.20	.45
Employee size group:						
250 - 499	353	18.75	18.60	.15	.15	*
500 - 999	699	42.77	42.02	.76	.23	.53
1,000 or more	3,441	169.53	145.73	23.26	21.15	2.11
Form of operation:						
Company-operated	1,181	107.08	97.48	9.59	9.34	.25
Contractor-operated	1,743	63.10	55.16	7.65	6.36	1.28

*Less than 0.05 percent, 0.005 dozens, or 0.005 dollars.

1/Includes small quantities of fresh yolks and whites, out of shell.

To convert dozens to pounds:

Dozens of shell eggs x 1.50 = pounds.

Dozens of frozen eggs x 1.37 = pounds.

Dozens of dried eggs x .15 = pounds.

Table 25.--DAIRY PRODUCTS, excluding butter:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total dairy products	Fresh fluid milk and cream									
			Total 1/	Fresh fluid milk						Cream		
				Total	Whole 2/	Butter- milk	Skim	Chocolate	Half and half (extra rich)	Total	Light	Heavy
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	99.1	97.9	96.8	96.8	54.3	8.1	68.7	4.6	57.2	50.4	13.3
Region:												
Northeast	1,254	100.0	98.9	98.9	98.9	29.3	2.4	58.5	6.4	65.0	50.4	18.2
North Central	2,013	97.8	96.7	94.0	94.0	64.5	14.1	76.5	5.3	62.8	58.4	10.5
South	1,105	100.0	98.8	98.8	98.8	64.4	2.7	72.2	1.2	36.6	35.1	10.1
West	1,481	100.0	97.9	97.9	97.9	66.3	17.4	52.9	5.3	64.1	58.5	20.3
Employee size group:												
250 - 499	353	97.2	95.8	93.0	93.0	34.5	5.9	55.5	1.6	55.5	46.4	15.9
500 - 999	699	100.0	97.7	97.1	97.1	50.7	3.4	71.2	4.7	49.2	42.0	13.6
1,000 or more	3,441	100.0	100.0	100.0	100.0	75.9	14.6	78.3	7.3	66.4	62.3	10.6
Form of operation:												
Company-operated	1,181	100.0	99.2	98.6	98.6	53.6	9.1	58.1	3.1	62.6	53.5	18.1
Contractor-operated	1,743	98.6	97.2	95.8	95.8	54.7	7.5	74.7	5.5	54.1	48.7	10.6
QUANTITY USED PER PLANT	Number	Pounds 3/	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts
All plants	1,537	5,795.14	2,483.22	2,321.50	1,905.21	114.02	7.37	274.20	20.70	159.29	157.36	1.93
Region:												
Northeast	1,254	5,172.40	2,207.29	1,970.95	1,661.38	33.13	1.48	238.12	36.83	230.72	227.91	2.81
North Central	2,013	6,959.26	3,017.51	2,847.56	2,243.59	168.60	12.00	401.96	21.40	168.17	167.18	.99
South	1,105	4,853.24	2,064.83	1,989.89	1,726.36	126.48	1.89	133.11	2.05	74.86	72.71	2.14
West	1,481	4,933.52	1,988.28	1,890.92	1,580.66	95.50	26.46	175.15	13.16	96.61	93.57	3.04
Employee size group:												
250 - 499	353	1,477.94	618.73	512.58	437.12	14.13	2.97	56.82	1.54	106.13	104.83	1.30
500 - 999	699	2,537.39	1,063.01	997.26	826.33	35.58	2.46	128.98	3.92	63.71	61.55	2.16
1,000 or more	3,441	12,922.94	5,574.42	5,268.47	4,300.96	281.92	16.18	614.82	54.59	300.94	298.63	2.30
Form of operation:												
Company-operated	1,181	4,873.63	2,008.55	1,859.51	1,616.91	83.04	7.38	146.50	5.68	144.51	142.44	2.07
Contractor-operated	1,743	6,317.61	2,752.34	2,583.44	2,068.67	131.59	7.37	346.60	29.21	167.67	165.82	1.86
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	752.75	588.89	506.42	416.51	21.02	.96	62.88	5.05	80.62	78.43	2.19
Region:												
Northeast	1,254	738.12	571.15	459.28	384.61	6.30	.18	59.43	8.76	107.78	104.51	3.27
North Central	2,013	840.34	672.61	580.38	454.81	31.95	1.69	86.49	5.44	90.75	89.58	1.17
South	1,105	651.21	515.63	473.79	415.82	22.18	.24	34.98	.57	41.73	39.52	2.21
West	1,481	656.47	422.66	382.01	324.38	15.66	2.78	36.63	2.57	40.05	36.53	3.52
Employee size group:												
250 - 499	353	221.75	163.19	116.69	98.87	2.52	.37	14.57	.37	46.48	44.92	1.56
500 - 999	699	362.38	266.32	227.57	187.50	6.98	.38	31.82	.90	36.76	34.39	2.37
1,000 or more	3,441	1,619.42	1,293.04	1,135.08	930.57	51.66	2.08	137.40	13.38	154.55	151.97	2.58
Form of operation:												
Company-operated	1,181	686.66	488.15	402.27	349.82	14.98	.93	35.03	1.51	82.22	79.75	2.47
Contractor-operated	1,743	790.22	646.01	565.48	454.32	24.45	.98	78.67	7.06	79.71	77.68	2.03

1/Includes small quantities of whipped cream, whip topping, and powdered cream.

2/Includes small quantity of soft-curd milk.

3/Product weight.

(Continued)

Table 25.--DAIRY PRODUCTS, excluding butter:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities (14)	Average plant size (count of employees) (15)	Manufactured dairy products										
		Dry milk products							Frozen products			
		Total	Evaporated	Condensed	Total	Nonfat	Whole	Cocoa and chocolate mix, dry	Total 4/	Ice cream	Mellorine	Ice cream mix
		(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	94.7	30.1	3.1	44.7	16.6	6.3	36.2	83.4	83.4	.8	.7
Region:												
Northeast	1,254	98.9	27.5	3.5	41.1	10.1	5.3	35.2	86.0	86.0	*	*
North Central	2,013	92.3	16.7	1.5	45.7	16.0	6.1	36.9	83.8	83.8	1.0	1.5
South	1,105	93.3	48.8	5.9	46.7	27.5	8.6	35.0	80.0	80.0	.7	*
West	1,481	97.0	55.1	*	46.8	9.3	3.5	42.0	82.3	82.3	3.0	1.3
Employee size group:												
250 - 499	353	87.9	26.8	4.8	22.1	3.2	1.6	18.9	72.2	72.2	*	*
500 - 999	699	96.8	29.7	2.3	45.6	17.8	4.8	35.4	81.0	81.0	.6	1.2
1,000 or more	3,441	99.0	33.5	2.3	64.5	27.9	12.1	53.0	96.0	96.0	1.7	.8
Form of operation:												
Company-operated	1,181	98.3	36.3	2.6	49.6	19.3	8.3	38.7	88.0	88.0	1.1	.6
Contractor-operated	1,743	92.7	26.6	3.3	41.8	15.1	5.2	34.8	80.8	80.8	.6	.8
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Quarts	Quarts	Quarts	Quarts
QUANTITY USED PER PLANT												
All plants	1,537	461.20	42.76	1.78	33.41	13.64	2.99	16.79	241.43	237.05	2.67	.83
Region:												
Northeast	1,254	435.40	14.04	1.02	15.72	4.00	.47	11.25	257.44	257.44	*	*
North Central	2,013	476.34	31.48	2.24	35.30	10.34	2.98	21.98	258.53	252.63	4.07	1.83
South	1,105	415.47	74.02	2.40	55.36	31.18	6.67	17.51	177.66	173.96	3.70	*
West	1,481	661.27	127.31	*	19.07	11.72	.55	6.80	304.30	286.73	2.18	1.65
Employee size group:												
250 - 499	353	149.84	11.96	1.23	3.95	.78	.08	3.09	83.45	83.43	*	*
500 - 999	699	254.78	17.86	1.44	14.85	4.41	2.29	8.16	147.23	145.22	.41	1.18
1,000 or more	3,441	947.56	95.24	2.62	78.50	34.41	6.34	37.75	477.96	467.29	7.31	1.25
Form of operation:												
Company-operated	1,181	561.39	44.06	1.36	33.47	16.49	3.72	13.26	307.51	301.69	4.51	.93
Contractor-operated	1,743	404.40	42.03	2.02	33.38	12.02	2.58	18.79	203.96	200.41	1.63	.77
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	163.86	5.86	.47	11.91	2.71	1.16	8.04	109.86	108.80	.79	.11
Region:												
Northeast	1,254	166.98	1.95	.25	6.86	.77	.24	5.85	119.29	119.29	*	*
North Central	2,013	167.72	4.01	.61	13.39	2.31	1.09	9.99	112.54	111.16	1.14	.24
South	1,105	135.58	9.90	.64	17.12	5.84	2.65	8.63	81.49	80.29	1.20	*
West	1,481	233.81	20.23	*	5.86	2.12	.20	3.55	158.44	154.93	.65	.21
Employee size group:												
250 - 499	353	58.57	1.69	.29	2.07	.20	.04	1.82	40.28	40.27	*	*
500 - 999	699	96.06	2.49	.40	6.24	1.07	.92	4.25	69.21	68.81	.12	.16
1,000 or more	3,441	326.38	12.97	.72	26.45	6.59	2.44	17.42	213.24	210.54	2.17	.16
Form of operation:												
Company-operated	1,181	198.50	6.50	.38	11.08	3.32	1.50	6.25	137.36	135.91	1.26	.12
Contractor-operated	1,743	144.21	5.50	.53	12.38	2.36	.97	9.05	94.27	93.43	.52	.11

* Less than 0.05 percent, 0.005 pounds (quarts), or 0.005 dollars.

4/Includes small quantity of milk sherbet.

(Continued)

Table 25.--DAIRY PRODUCTS, excluding butter:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Manufactured dairy products--Continued										
		Cheese ^{5/}										
		Total	Cottage	Natural					Processed			
				Total	American type (cheddar)	Swiss	Cream	Other	Total ^{6/}	American type (cheddar)	Swiss	Cheese spreads ^{7/}
(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)	(38)	(39)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	88.9	53.3	51.1	30.3	10.7	15.0	29.9	75.1	70.7	27.6	8.4
Region:												
Northeast.	1,254	91.4	42.3	59.3	35.8	15.3	20.0	37.0	77.9	73.3	27.0	12.3
North Central.	2,013	89.0	65.7	49.5	27.3	12.3	12.3	28.4	69.1	63.4	36.6	5.7
South.	1,105	84.4	40.8	45.8	28.4	4.0	15.6	26.5	79.9	77.2	17.5	10.1
West.	1,481	94.0	74.1	43.4	30.9	4.8	6.9	19.5	82.2	80.9	12.2	*
Employee size group:												
250 - 499.	353	81.4	38.5	39.1	22.4	8.4	11.3	20.0	64.7	61.6	15.1	4.8
500 - 999.	699	86.2	46.4	45.4	28.1	5.4	8.3	28.2	73.0	68.4	25.7	12.6
1,000 or more.	3,441	98.4	73.5	67.6	39.6	17.9	24.9	40.7	86.8	81.4	40.9	7.5
Form of operation:												
Company-operated.	1,181	93.6	55.3	64.4	41.0	11.5	14.9	39.8	80.6	71.8	27.1	13.5
Contractor-operated.	1,743	86.2	52.1	43.5	24.2	10.2	15.1	24.3	72.1	70.1	27.9	5.4
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	105.61	50.18	19.57	10.87	2.69	3.07	2.94	35.86	28.85	5.51	1.17
Region:												
Northeast.	1,254	108.56	45.00	23.72	9.50	4.74	5.09	4.38	39.85	30.44	7.87	1.54
North Central.	2,013	110.01	55.38	19.10	10.83	2.53	2.96	2.79	35.53	28.32	5.74	.66
South.	1,105	79.39	34.00	15.29	10.96	1.10	1.56	1.67	30.10	25.06	3.19	1.86
West.	1,481	164.94	103.52	19.83	17.20	.30	.23	2.10	41.59	39.53	2.06	*
Employee size group:												
250 - 499.	353	36.74	13.11	8.84	4.93	1.25	1.61	1.04	14.79	12.88	1.39	.52
500 - 999.	699	51.33	22.24	9.14	5.80	.45	.58	2.31	19.94	16.56	2.32	.89
1,000 or more.	3,441	221.55	111.34	39.56	21.25	6.19	6.82	5.30	70.65	55.46	12.39	2.04
Form of operation:												
Company-operated.	1,181	128.86	65.74	27.59	17.34	2.43	3.72	4.09	35.53	27.58	6.32	1.47
Contractor-operated.	1,743	92.42	41.36	15.03	7.20	2.84	2.70	2.29	36.04	29.58	5.05	1.00
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	35.75	10.50	9.35	4.56	1.54	1.29	1.97	15.89	12.02	3.20	.55
Region:												
Northeast.	1,254	38.63	9.11	11.57	4.16	2.69	2.27	2.45	17.95	12.45	4.68	.83
North Central.	2,013	37.17	11.56	9.39	4.65	1.51	1.09	2.14	16.22	12.18	3.42	.31
South.	1,105	26.43	7.27	6.74	4.39	.55	.73	1.07	12.42	10.04	1.63	.74
West.	1,481	49.28	22.67	8.94	6.57	.17	.16	2.04	17.67	16.62	1.05	*
Employee size group:												
250 - 499.	353	14.23	3.07	4.53	1.96	.78	.89	.91	6.63	5.55	.82	.26
500 - 999.	699	17.72	4.66	4.15	2.48	.28	.30	1.10	8.91	7.10	1.33	.39
1,000 or more.	3,441	73.01	23.00	18.83	8.98	3.46	2.61	3.78	31.18	22.73	7.21	.97
Form of operation:												
Company-operated.	1,181	43.18	13.86	12.85	6.96	1.52	1.62	2.75	16.47	11.78	3.86	.75
Contractor-operated.	1,743	31.54	8.60	7.37	3.21	1.55	1.10	1.52	15.56	12.15	2.83	.43

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{5/}See table 45 for discussion of cheese sandwiches prepared off the premises, then brought in and sold in plants.

^{6/}Includes small quantity of "other" processed cheese.

^{7/}Includes cheese foods.

Table 26.--FATS AND OILS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fats and oils	Butter	Margarine	Shortening			Salad and cooking oils	Salad dressing			
					Total 1/	Hydro- genated fats	Lard		Total 2/	Mayonnaise and mayonnaise type	French and French type	Salad dressing (starch base)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	90.6	67.1	55.7	66.8	47.6	31.2	48.7	81.7	44.2	30.1	43.0
Region:												
Northeast.	1,254	96.6	86.6	42.8	57.5	43.5	21.1	55.7	92.5	61.4	19.4	29.4
North Central.	2,013	87.5	71.3	56.0	71.0	48.3	36.1	40.5	77.1	26.0	38.8	55.4
South.	1,105	87.3	32.5	67.5	74.8	55.2	36.3	50.6	79.5	52.1	30.0	43.5
West	1,481	95.7	82.3	67.1	52.0	33.0	27.8	60.6	69.3	48.5	24.6	25.6
Employee size group:												
250 - 499.	353	80.5	56.1	41.2	55.1	34.1	22.3	38.3	72.4	47.0	19.0	29.2
500 - 999	699	92.8	64.2	57.0	61.1	43.3	29.7	43.5	82.3	48.3	28.9	38.6
1,000 or more.	3,441	97.8	79.9	67.6	83.0	64.1	40.8	63.4	89.7	37.6	41.4	59.9
Form of operation:												
Company-operated	1,181	98.3	78.9	62.9	70.6	50.8	34.3	52.6	89.9	54.9	42.5	41.4
Contractor-operated.	1,743	86.3	60.4	51.6	64.6	45.8	29.4	46.5	77.0	38.1	23.1	43.9
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	337.67	58.43	49.16	131.80	86.69	41.64	29.46	68.81	21.08	9.82	37.87
Region:												
Northeast.	1,254	277.64	89.20	25.91	84.16	59.64	17.80	17.77	60.61	31.13	5.28	24.19
North Central.	2,013	316.69	62.17	40.22	125.62	78.86	43.02	15.68	73.00	10.96	13.40	48.52
South.	1,105	446.38	15.00	95.45	203.65	134.38	69.27	61.40	70.87	23.02	8.99	38.86
West	1,481	330.51	59.10	35.48	115.34	78.26	37.08	48.14	72.45	30.98	11.41	30.05
Employee size group:												
250 - 499.	353	94.06	21.54	17.33	27.73	19.40	8.33	6.00	21.46	9.69	3.21	8.56
500 - 999.	699	202.71	31.37	37.40	70.66	49.05	21.61	19.64	43.63	19.31	5.39	18.80
1,000 or more.	3,441	692.41	118.57	89.81	286.73	185.04	91.67	60.55	136.75	33.24	20.20	83.31
Form of operation:												
Company-operated	1,181	416.54	85.55	59.83	152.00	88.41	61.34	35.28	83.87	25.09	11.89	46.76
Contractor-operated.	1,743	292.95	43.04	43.12	120.35	85.72	30.47	26.16	60.28	18.80	8.65	32.83
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	92.32	38.27	10.37	23.87	17.15	6.26	6.35	13.46	5.89	2.23	5.34
Region:												
Northeast.	1,254	99.62	58.98	5.91	16.82	12.56	2.88	4.30	13.60	8.75	1.29	3.56
North Central.	2,013	87.60	40.41	9.06	21.98	15.14	6.72	3.50	12.65	2.79	2.98	6.86
South.	1,105	90.95	9.93	18.44	36.11	26.40	9.70	12.66	13.80	6.43	2.02	5.35
West	1,481	93.63	37.75	8.22	21.40	15.63	5.77	9.63	16.63	10.13	2.61	3.88
Employee size group:												
250 - 499.	353	30.05	14.29	3.96	5.49	4.28	1.21	1.48	4.83	2.64	.82	1.36
500 - 999.	699	56.54	21.32	8.20	13.07	9.88	3.20	4.27	9.68	5.59	1.35	2.71
1,000 or more.	3,441	184.23	76.75	18.35	51.22	36.03	13.87	12.85	25.06	9.15	4.37	11.54
Form of operation:												
Company-operated	1,181	120.24	55.98	12.37	27.14	18.03	8.58	7.81	16.94	7.24	2.94	6.74
Contractor-operated.	1,743	76.49	28.23	9.23	22.01	16.66	4.94	5.53	11.49	5.12	1.82	4.55

1/Includes small quantities of beef, chicken and salvaged fat (rendered).

2/Includes small quantity of sandwich spread.

Table 27.--POTATOES, SWEETPOTATOES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total potatoes, sweetpotatoes	White							Sweetpotatoes		
			Total 1/	Fresh			Frozen 2/	Canned	Chips and sticks 3/	Total	Fresh	Canned
				Total	Unpeeled	Peeled						
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	90.4	90.3	79.7	77.1	7.7	2.8	17.0	34.0	35.3	13.6	24.9
Region:												
Northeast.	1,254	88.4	87.8	76.8	73.3	5.8	4.1	11.8	31.5	24.6	9.9	15.3
North Central.	2,013	91.8	91.8	84.5	81.3	12.8	2.6	12.8	30.4	29.9	9.9	21.0
South.	1,105	89.2	89.2	72.0	72.0	2.2	1.2	32.2	42.6	58.9	25.0	44.5
West.	1,481	95.7	95.7	92.6	88.3	5.7	3.5	9.9	35.1	28.5	9.5	19.0
Employee size group:												
250 - 499.	353	83.1	83.1	65.3	63.9	1.4	4.0	10.6	30.5	18.1	7.9	11.1
500 - 999.	699	89.7	89.7	78.0	77.4	5.0	.4	19.5	33.4	38.3	14.5	28.5
1,000 or more.	3,441	97.9	97.4	94.7	89.1	16.2	4.0	20.5	37.8	48.2	17.9	34.0
Form of operation:												
Company-operated.	1,181	94.7	94.3	88.6	84.8	8.9	3.4	25.4	29.1	48.2	14.6	38.3
Contractor-operated.	1,743	88.0	88.0	74.7	72.8	7.1	2.4	12.3	36.8	28.0	13.0	17.3
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	1,079.07	1,039.28	996.57	910.95	85.62	3.36	20.01	15.26	39.79	12.74	27.05
Region:												
Northeast.	1,254	783.99	766.40	747.98	650.82	97.16	4.86	4.17	9.10	17.59	6.32	11.27
North Central.	2,013	1,277.41	1,251.14	1,201.57	1,063.60	137.97	2.90	20.78	17.80	26.27	7.94	18.32
South.	1,105	1,148.82	1,055.38	991.90	989.93	1.97	1.85	41.54	16.97	93.44	30.48	62.96
West.	1,481	922.67	900.77	868.82	846.55	22.27	5.08	5.69	21.19	21.89	4.57	17.32
Employee size group:												
250 - 499.	353	242.06	232.38	210.75	193.18	17.57	3.55	9.28	8.71	9.68	6.20	3.49
500 - 999.	699	714.00	676.31	658.48	644.45	14.03	.58	10.68	6.52	37.69	10.08	27.61
1,000 or more.	3,441	2,202.11	2,132.64	2,046.40	1,828.79	217.62	5.89	38.92	29.77	69.47	21.32	48.15
Form of operation:												
Company-operated.	1,181	1,300.31	1,236.85	1,175.78	1,092.72	83.06	2.50	35.55	12.88	63.45	14.00	49.45
Contractor-operated.	1,743	953.63	927.26	894.96	807.89	87.07	3.85	11.19	16.61	26.37	12.02	14.35
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	64.48	59.61	43.21	35.17	8.04	.67	2.16	12.17	4.87	.85	4.02
Region:												
Northeast.	1,254	39.96	37.62	28.93	21.51	7.43	1.02	.50	7.07	2.33	.45	1.88
North Central.	2,013	83.48	79.47	60.03	45.81	14.21	.53	2.68	13.66	4.01	.64	3.37
South.	1,105	66.59	56.82	35.94	35.79	.15	.36	3.71	15.36	9.78	1.76	8.02
West.	1,481	49.78	46.58	30.88	28.78	2.10	1.14	.52	14.04	3.20	.49	2.70
Employee size group:												
250 - 499.	353	19.93	18.98	10.23	8.29	1.93	.69	.94	7.08	.95	.39	.56
500 - 999.	699	37.38	32.66	26.07	24.73	1.34	.11	1.07	5.39	4.72	.59	4.13
1,000 or more.	3,441	131.71	123.10	90.14	70.00	20.14	1.19	4.33	23.42	8.61	1.51	7.10
Form of operation:												
Company-operated.	1,181	78.36	69.81	51.21	43.68	7.53	.53	4.19	10.34	8.55	.88	7.67
Contractor-operated.	1,743	56.61	53.83	38.67	30.35	8.32	.75	1.00	13.20	2.78	.83	1.95

1/Includes instant potatoes (white).

2/Chiefly French fried.

3/Chiefly potato chips.

Table 28.--FRUITS AND VEGETABLES, other than potatoes and juices:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fruits and vegetables, other than potatoes, and juices	Fruits					Vegetables				
			Total	Fresh	Frozen	Canned	Dried	Total	Fresh	Frozen	Canned	Dried
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	93.1	82.7	63.1	18.8	77.8	40.2	91.0	87.3	31.4	85.6	65.5
Region:												
Northeast.	1,254	95.4	82.1	61.7	10.0	72.1	31.7	93.7	87.3	27.7	84.9	50.5
North Central.	2,013	92.9	87.5	67.0	23.2	83.8	46.4	89.1	85.0	32.9	88.6	72.9
South.	1,105	90.5	74.0	58.4	22.2	72.6	39.5	90.5	90.5	29.1	79.5	67.3
West.	1,481	94.0	87.9	62.9	19.6	86.6	42.8	92.6	89.6	47.2	92.6	82.3
Employee size group:												
250 - 499.	353	85.9	69.1	41.2	3.5	62.5	18.5	81.2	75.1	25.3	72.3	44.2
500 - 999.	699	94.6	84.4	62.8	15.1	79.4	35.3	92.7	88.7	26.4	85.5	63.1
1,000 or more.	3,441	98.4	93.4	83.4	36.6	90.3	64.8	98.4	97.2	41.7	97.9	87.5
Form of operation:												
Company-operated.	1,181	98.3	97.3	75.2	19.5	92.0	45.9	96.9	90.4	36.1	95.4	71.2
Contractor-operated.	1,743	90.2	74.4	56.2	18.5	69.7	37.0	87.7	85.5	28.7	80.0	62.3
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	2,250.39	571.27	180.23	60.44	317.61	12.99	1,679.12	715.61	59.42	788.20	115.88
Region:												
Northeast.	1,254	1,765.84	460.88	114.34	38.14	300.14	8.26	1,304.96	544.43	59.80	639.56	61.17
North Central.	2,013	2,447.88	635.40	195.70	92.28	335.90	11.52	1,812.48	737.69	52.76	876.21	145.83
South.	1,105	2,489.28	578.28	208.56	37.71	312.51	19.50	1,911.01	845.19	67.27	858.44	140.10
West.	1,481	2,327.50	650.23	278.94	49.65	302.41	19.22	1,677.27	871.22	69.69	649.69	86.67
Employee size group:												
250 - 499.	353	599.38	130.94	41.64	.50	87.00	1.81	468.44	182.31	23.80	235.35	26.98
500 - 999.	699	1,396.02	356.42	76.91	24.99	246.70	7.82	1,039.60	394.26	21.58	574.04	49.72
1,000 or more.	3,441	4,596.00	1,184.21	407.82	149.90	598.21	28.28	3,411.79	1,517.36	128.88	1,503.79	261.76
Form of operation:												
Company-operated.	1,181	2,982.20	813.79	252.10	80.28	463.35	18.06	2,168.41	840.21	80.14	1,124.07	123.99
Contractor-operated.	1,743	1,835.47	433.77	139.48	49.19	234.98	10.12	1,401.70	644.97	47.68	597.77	111.28
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	293.74	91.89	20.30	12.28	56.17	3.14	201.86	72.72	13.32	101.96	13.85
Region:												
Northeast.	1,254	253.77	79.08	14.59	6.97	55.82	1.71	174.69	63.11	13.63	88.73	9.22
North Central.	2,013	325.54	104.87	22.60	19.49	60.01	2.77	220.67	77.43	12.70	113.07	17.47
South.	1,105	295.32	85.01	20.34	7.84	51.67	5.15	210.32	76.20	13.99	105.63	14.50
West.	1,481	271.57	95.48	31.98	8.31	50.83	4.36	176.09	74.13	13.30	78.80	9.86
Employee size group:												
250 - 499.	353	80.05	21.40	4.79	.14	15.98	.50	58.65	19.04	5.64	30.52	3.44
500 - 999.	699	191.33	61.05	8.44	6.47	44.27	1.88	130.27	41.64	4.95	77.63	6.04
1,000 or more.	3,441	589.40	186.54	46.05	29.07	104.64	6.78	402.86	152.19	28.51	191.18	30.98
Form of operation:												
Company-operated.	1,181	393.80	130.80	27.11	16.72	82.55	4.42	263.00	82.75	17.18	148.17	14.90
Contractor-operated.	1,743	237.01	69.82	16.43	9.76	41.22	2.41	167.19	67.04	11.14	75.76	13.25

Table 29.--FRESH VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh vegetables	Dark green and deep yellow								
			Total	Dark green leafy				Carrots	Peppers 2/	Winter squash	Other 3/
				Total	Spinach	Collards, kale, mustard and turnip greens	Other 1/				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	87.3	70.0	33.6	4.1	2.1	30.9	59.0	54.8	4.9	3.9
Region:											
Northeast.	1,254	87.3	68.7	31.2	8.3	2.3	25.9	57.0	53.5	6.4	7.1
North Central.	2,013	85.0	72.2	37.1	2.0	*	36.6	61.9	56.5	2.0	3.1
South.	1,105	90.5	66.4	33.1	2.0	5.9	29.1	55.2	52.4	6.4	1.5
West.	1,481	89.6	76.3	24.4	5.7	*	24.4	64.2	59.0	10.8	4.0
Employee size group:											
250 - 499.	353	75.1	51.7	14.2	3.9	1.1	9.9	42.5	34.2	*	1.6
500 - 999.	699	88.7	65.4	28.6	2.4	1.8	27.7	52.5	48.9	7.0	3.5
1,000 or more.	3,441	97.2	91.4	56.3	5.9	3.4	53.3	80.4	79.5	7.5	6.5
Form of operation:											
Company-operated.	1,181	90.4	80.2	34.0	7.0	2.7	28.3	65.9	60.2	8.3	3.8
Contractor-operated.	1,743	85.5	64.3	33.4	2.4	1.8	32.3	55.1	51.7	3.0	4.0
QUANTITY USED PER PLANT											
All plants	1,537	715.61	94.65	7.40	2.20	1.42	3.77	61.94	20.55	3.82	.94
Region:											
Northeast.	1,254	544.43	78.36	8.63	3.92	.68	4.02	45.93	16.66	4.73	2.42
North Central.	2,013	737.69	95.59	3.86	.87	*	2.99	68.33	21.65	1.52	.23
South.	1,105	845.19	103.87	11.02	1.06	5.03	4.93	64.12	22.76	5.59	.38
West.	1,481	871.22	128.74	10.19	7.09	*	3.10	87.36	23.13	7.31	.75
Employee size group:											
250 - 499.	353	182.31	17.50	2.47	1.74	.14	.60	11.45	3.12	*	.46
500 - 999.	699	394.26	54.45	6.06	.70	2.15	3.21	35.87	8.04	3.90	.59
1,000 or more.	3,441	1,517.36	204.52	13.22	4.09	1.90	7.23	133.62	48.70	7.25	1.73
Form of operation:											
Company-operated.	1,181	840.21	105.82	9.13	3.44	1.22	4.46	72.23	16.80	6.54	1.12
Contractor-operated.	1,743	644.97	88.31	6.42	1.50	1.54	3.38	56.11	22.67	2.27	.84
EXPENDITURES PER PLANT											
All plants	1,537	72.72	11.25	1.69	.34	.18	1.16	4.74	4.30	.31	.21
Region:											
Northeast.	1,254	63.11	9.78	1.68	.60	.11	.97	3.97	3.18	.39	.55
North Central.	2,013	77.43	11.60	1.27	.12	*	1.15	4.94	5.18	.16	.05
South.	1,105	76.20	11.97	2.38	.19	.63	1.56	4.74	4.33	.46	.06
West.	1,481	74.13	13.13	1.67	1.11	*	.56	7.04	3.85	.41	.16
Employee size group:											
250 - 499.	353	19.04	2.43	.49	.23	.03	.23	.99	.87	*	.09
500 - 999.	699	41.64	6.83	1.27	.13	.27	.88	3.17	1.93	.29	.16
1,000 or more.	3,441	152.19	23.64	3.19	.66	.24	2.29	9.71	9.76	.63	.36
Form of operation:											
Company-operated.	1,181	82.75	11.93	1.66	.50	.15	1.00	5.90	3.60	.49	.28
Contractor-operated.	1,743	67.04	10.86	1.70	.25	.20	1.25	4.08	4.70	.22	.16

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of beet greens, cresses.

2/Includes small quantity of red peppers.

3/Includes small quantities of broccoli and pumpkin.

(Continued)

Table 29.--FRESH VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other green							Tomatoes	Other than dark green, deep yellow		
		Total	Cabbage			Snap beans 5/	Lettuce	Other		Total	Celery	Cucumbers
			Total 4/	Green and white	Red							
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	82.6	68.0	67.5	5.8	2.6	78.8	6.5	62.7	85.7	70.7	27.0
Region:												
Northeast.	1,254	84.4	61.7	59.9	7.0	2.3	82.6	7.1	68.6	85.0	66.4	24.8
North Central.	2,013	79.6	68.7	68.7	5.2	2.0	78.1	4.1	55.9	85.0	77.2	33.8
South.	1,105	84.0	71.6	71.6	3.5	3.5	73.5	3.4	68.8	88.1	62.1	22.6
West	1,481	87.5	78.9	78.9	13.5	4.3	85.3	29.9	55.0	84.4	82.3	11.3
Employee size group:												
250 - 499.	353	69.2	52.1	52.1	4.9	.6	66.1	3.9	44.8	73.5	58.7	13.8
500 - 999	699	84.4	61.2	59.6	3.5	2.7	78.2	5.3	57.7	85.5	61.5	23.4
1,000 or more.	3,441	93.1	89.2	89.2	9.0	4.4	91.0	10.0	84.1	97.2	90.6	42.6
Form of operation:												
Company-operated	1,181	86.9	72.4	71.0	6.5	2.4	84.4	8.1	65.2	89.6	78.4	29.3
Contractor-operated.	1,743	80.1	65.5	65.5	5.4	2.7	75.6	5.5	61.3	83.5	66.3	25.7
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	286.95	143.88	138.32	4.24	5.76	134.55	2.76	78.54	255.47	62.81	5.46
Region:												
Northeast.	1,254	221.00	88.81	77.52	10.80	14.09	116.93	1.17	74.33	170.74	46.33	3.88
North Central.	2,013	281.38	151.87	149.79	.88	.66	128.59	.27	68.88	291.83	83.39	6.61
South.	1,105	348.96	188.86	184.70	1.30	3.58	155.04	1.49	103.25	289.12	47.05	5.58
West	1,481	389.64	175.62	169.25	6.37	7.87	175.25	30.90	64.09	288.75	69.43	5.06
Employee size group:												
250 - 499.	353	78.63	39.07	37.16	.60	.56	38.75	.24	18.80	67.37	13.47	.87
500 - 999	699	154.76	80.27	71.86	7.71	1.61	71.87	1.00	44.86	140.19	26.95	2.38
1,000 or more.	3,441	606.62	301.87	295.75	4.20	14.56	283.39	6.79	166.09	540.14	142.92	12.66
Form of operation:												
Company-operated	1,181	364.75	182.85	171.96	8.77	11.91	167.59	2.40	93.96	275.68	71.51	7.47
Contractor-operated.	1,743	242.85	121.78	119.25	1.67	2.27	115.82	2.97	69.80	244.02	57.87	4.32
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	21.95	8.06	7.74	.23	1.13	12.34	.42	16.65	22.87	7.84	1.05
Region:												
Northeast.	1,254	19.68	5.52	4.93	.54	2.80	11.04	.32	16.96	16.69	6.23	.81
North Central.	2,013	21.58	9.00	8.84	.07	.13	12.39	.06	16.81	27.44	10.93	1.48
South.	1,105	23.65	9.48	9.20	.10	.67	13.12	.39	17.53	23.05	5.17	.71
West	1,481	28.25	8.45	8.12	.32	1.50	15.02	3.29	10.81	21.94	5.93	.70
Employee size group:												
250 - 499.	353	6.40	2.26	2.14	.05	.10	3.94	.09	4.03	6.18	2.22	.18
500 - 999	699	12.81	4.87	4.42	.39	.23	7.55	.16	9.24	12.77	3.94	.51
1,000 or more.	3,441	45.10	16.49	16.11	.24	2.96	24.69	.97	35.44	48.01	16.77	2.36
Form of operation:												
Company-operated	1,181	27.82	10.08	9.51	.45	2.36	15.04	.35	18.77	24.23	8.12	1.32
Contractor-operated.	1,743	18.62	6.92	6.73	.11	.44	10.81	.46	15.46	22.10	7.67	.89

4/Includes small quantity of Chinese cabbage.

5/Includes small quantity of wax beans.

(Continued)

Table 29.--FRESH VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other than dark green, deep yellow--Continued									
		Onions			Cauliflower	Eggplant	Radishes	Rutabagas	Turnips	Summer squash	Other 6/
		Total	Mature	Green							
(26)	(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	81.8	79.6	14.8	9.9	5.5	30.3	7.3	11.3	4.2	16.2
Region:											
Northeast	1,254	83.3	80.9	6.5	7.1	1.7	16.5	.6	15.3	1.7	18.8
North Central	2,013	77.1	75.6	15.5	7.8	2.5	36.8	8.6	5.2	2.1	17.2
South	1,105	88.1	84.9	19.3	12.9	15.1	35.6	14.3	19.1	8.1	11.4
West	1,481	81.4	79.3	31.6	24.7	5.2	32.5	2.1	1.3	14.3	16.5
Employee size group:											
250 - 499	353	70.0	70.0	5.5	6.1	*	12.1	1.3	7.3	2.3	6.4
500 - 999	699	80.9	78.0	14.4	10.0	6.5	24.3	9.0	10.1	3.9	13.9
1,000 or more	3,441	93.7	90.0	23.8	13.2	9.6	52.8	11.0	16.1	6.3	27.5
Form of operation:											
Company-operated	1,181	83.9	79.5	18.9	11.6	7.4	31.0	11.1	17.2	3.6	17.4
Contractor-operated	1,743	80.7	79.7	12.5	8.9	4.5	29.9	5.1	7.9	4.6	15.6
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds*	Pounds	Pounds
QUANTITY USED PER PLANT											
All plants	1,537	150.34	143.98	6.36	6.26	4.30	4.69	4.49	10.03	2.15	4.94
Region:											
Northeast	1,254	96.92	94.83	2.08	3.54	.50	2.05	.59	11.62	.23	5.07
North Central	2,013	181.29	175.30	5.99	3.55	2.14	4.24	4.01	2.60	.51	3.49
South	1,105	162.27	153.12	9.15	12.03	13.36	6.09	11.07	22.85	4.68	4.12
West	1,481	156.19	138.41	17.78	13.86	.71	14.52	.26	.40	11.69	16.65
Employee size group:											
250 - 499	353	47.80	47.53	.27	.84	*	.67	.08	1.64	.74	1.27
500 - 999	699	85.23	81.11	4.12	4.93	2.72	3.02	5.19	5.50	.91	3.35
1,000 or more	3,441	307.72	293.60	14.12	12.53	9.78	10.01	7.87	22.14	4.65	9.85
Form of operation:											
Company-operated	1,181	143.00	134.57	8.42	11.18	3.91	5.63	7.36	17.01	2.06	6.55
Contractor-operated	1,743	154.50	149.32	5.19	3.47	4.52	4.16	2.86	6.08	2.20	4.03
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT											
All plants	1,537	9.58	8.81	.77	.69	.43	1.11	.24	.53	.26	1.15
Region:											
Northeast	1,254	6.17	5.96	.21	.46	.09	.53	.02	.71	.02	1.65
North Central	2,013	11.73	10.88	.85	.36	.23	1.13	.23	.16	.03	1.18
South	1,105	10.33	9.34	.99	1.30	1.27	1.52	.60	1.07	.65	.43
West	1,481	8.85	6.86	1.99	1.54	.05	2.03	.02	.02	1.36	1.43
Employee size group:											
250 - 499	353	3.00	2.93	.07	.10	*	.19	.01	.09	.12	.27
500 - 999	699	5.41	4.99	.42	.57	.30	.80	.25	.32	.09	.59
1,000 or more	3,441	19.67	17.92	1.75	1.35	.95	2.25	.45	1.14	.55	2.50
Form of operation:											
Company-operated	1,181	9.14	8.21	.93	1.16	.41	1.12	.36	.83	.25	1.51
Contractor-operated	1,743	9.83	9.15	.67	.42	.44	1.10	.17	.36	.26	.95

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

6/ Includes quantities of items like beets, endive, Brussels sprouts and parsnips.

Table 30.--FROZEN VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total frozen vegetables	Broccoli	Brussel sprouts	Corn	Leafy vegetables		Lima beans	Mixed vegetables	Peas	Snap beans	Other 2/
						Spinach	Other greens 1/					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	31.4	12.0	8.2	9.2	10.9	3.4	15.5	7.4	18.8	10.4	17.2
Region:												
Northeast.	1,254	27.7	12.3	7.6	7.1	9.4	.6	17.1	8.3	18.2	8.2	18.3
North Central.	2,013	32.9	11.0	8.8	10.5	13.5	*	16.8	8.3	22.4	14.0	18.4
South.	1,105	29.1	13.8	8.1	8.1	8.3	13.3	10.9	2.7	7.8	7.4	15.2
West.	1,481	47.2	10.7	6.5	16.0	12.1	*	17.8	15.6	40.7	9.9	12.6
Employee size group:												
250 - 499.	353	25.3	6.2	5.1	5.7	6.0	1.5	16.0	7.3	14.7	7.2	12.7
500 - 999.	699	26.4	9.9	6.9	6.1	5.7	4.1	10.2	2.9	12.3	4.3	12.5
1,000 or more.	3,441	41.7	19.5	12.2	15.6	20.6	4.4	20.1	11.8	28.9	19.3	25.9
Form of operation:												
Company-operated.	1,181	36.1	14.8	12.0	7.0	8.0	6.2	13.6	9.2	18.7	8.2	17.5
Contractor-operated.	1,743	28.7	10.5	6.0	10.5	12.6	1.9	16.6	6.4	18.9	11.7	17.1
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	59.42	5.56	3.43	4.08	5.99	4.79	5.70	5.94	11.16	6.81	5.97
Region:												
Northeast.	1,254	59.80	6.89	3.09	1.61	8.33	.30	6.16	2.14	17.49	8.50	5.29
North Central.	2,013	52.76	4.38	3.33	3.89	5.31	*	5.56	6.58	11.24	5.56	6.92
South.	1,105	67.27	5.86	4.60	5.10	3.91	19.32	4.44	9.78	1.98	6.94	5.35
West.	1,481	69.69	5.73	1.05	12.79	7.40	*	9.38	4.81	16.70	6.36	5.49
Employee size group:												
250 - 499.	353	23.80	2.31	1.80	1.18	1.75	2.52	3.62	.98	5.30	2.26	2.07
500 - 999.	699	21.58	2.60	1.69	1.48	1.44	3.90	2.87	1.60	2.51	.55	2.95
1,000 or more.	3,441	128.88	11.42	6.61	9.25	14.29	7.73	10.36	14.72	24.94	17.06	12.49
Form of operation:												
Company-operated.	1,181	80.14	7.37	4.73	4.15	5.97	8.94	5.55	9.10	15.66	12.54	6.12
Contractor-operated.	1,743	47.68	4.54	2.69	4.03	6.00	2.43	5.79	4.16	8.61	3.56	5.88
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	13.32	1.41	1.01	.82	.99	.73	1.44	1.41	2.62	1.43	1.47
Region:												
Northeast.	1,254	13.63	1.79	.89	.38	1.30	.04	1.52	.48	4.06	1.77	1.40
North Central.	2,013	12.70	1.18	1.00	.83	.92	*	1.46	1.59	2.71	1.28	1.73
South.	1,105	13.99	1.37	1.38	.94	.70	2.97	1.22	2.27	.54	1.34	1.26
West.	1,481	13.30	1.18	.30	2.20	1.10	*	1.84	1.18	3.36	1.25	.87
Employee size group:												
250 - 499.	353	5.64	.59	.52	.28	.31	.42	.86	.24	1.20	.54	.69
500 - 999.	699	4.95	.67	.48	.33	.24	.67	.70	.45	.63	.14	.65
1,000 or more.	3,441	28.51	2.87	1.99	1.78	2.34	1.09	2.71	3.41	5.85	3.51	2.97
Form of operation:												
Company-operated.	1,181	17.18	1.75	1.37	.80	.89	1.37	1.28	2.21	3.44	2.51	1.57
Contractor-operated.	1,743	11.14	1.21	.81	.83	1.04	.37	1.54	.95	2.15	.82	1.41

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of turnip greens, collards, mustard greens, and kale.

2/Includes small quantities of asparagus, carrots and peas, okra, squash, and similar items.

Table 31.--CANNED VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total canned vegetables	Asparagus	Cooked dry beans				Lima beans (green)	Snap beans	Wax beans	Bean sprouts	Beets
				Total 1/	Navy beans	Lima beans (mature)	Red beans					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	85.6	24.7	59.3	45.2	9.1	36.9	18.5	68.1	24.6	31.5	59.4
Region:												
Northeast.	1,254	84.9	21.1	53.4	51.1	8.8	21.1	19.4	57.5	37.5	20.6	60.4
North Central.	2,013	88.6	27.4	63.6	40.3	9.8	52.8	13.6	74.9	28.2	48.3	59.2
South.	1,105	79.5	21.9	59.5	48.3	8.4	30.4	27.7	67.3	9.4	19.3	53.0
West.	1,481	92.6	34.2	58.9	37.3	7.7	34.2	10.9	76.3	1.3	23.0	80.1
Employee size group:												
250 - 499.	353	72.3	14.8	39.6	28.1	2.8	23.5	15.6	44.7	13.4	20.2	42.7
500 - 999.	699	85.5	29.7	68.0	52.4	9.4	45.0	19.7	72.3	19.7	26.1	55.5
1,000 or more.	3,441	97.9	28.8	69.0	53.9	14.4	41.4	20.1	85.4	39.8	47.2	78.5
Form of operation:												
Company-operated.	1,181	95.4	39.8	69.0	56.3	13.1	43.8	24.0	73.7	31.4	29.8	72.8
Contractor-operated.	1,743	80.0	16.1	53.8	38.9	6.7	33.0	15.4	64.9	20.8	32.5	51.8
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	788.20	12.36	79.06	39.84	8.25	30.13	14.50	85.43	21.12	12.32	40.52
Region:												
Northeast.	1,254	639.56	12.49	74.92	41.34	11.61	21.74	20.41	62.20	29.28	7.60	40.98
North Central.	2,013	876.21	13.00	88.02	40.17	6.53	41.32	4.94	86.40	29.02	20.50	47.99
South.	1,105	858.44	9.73	72.83	40.63	6.03	24.88	25.19	113.03	3.71	6.21	27.58
West.	1,481	649.69	17.88	65.47	27.71	12.18	18.36	6.51	80.76	.25	5.92	40.88
Employee size group:												
250 - 499.	353	235.35	3.67	24.26	14.02	2.02	8.08	3.58	28.78	8.08	6.38	16.08
500 - 999.	699	574.04	15.38	80.54	36.80	9.23	33.06	19.55	66.71	16.02	6.05	23.96
1,000 or more.	3,441	1,503.79	17.40	127.93	66.50	13.02	47.53	19.62	155.62	38.05	23.86	79.05
Form of operation:												
Company-operated.	1,181	1,124.07	19.71	122.76	58.51	16.19	47.13	23.54	127.89	28.07	16.45	59.50
Contractor-operated.	1,743	597.77	8.19	54.28	29.25	3.75	20.49	9.38	61.35	17.18	9.98	29.76
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	101.96	2.88	8.59	4.26	1.16	3.09	1.79	11.72	3.06	1.29	4.28
Region:												
Northeast.	1,254	88.73	3.35	9.30	4.91	2.14	2.22	2.30	9.33	4.27	.81	4.97
North Central.	2,013	113.07	2.76	9.34	4.23	.71	4.41	.64	11.44	4.17	2.05	4.68
South.	1,105	105.63	2.36	6.98	3.84	.70	2.33	3.26	15.13	.56	.75	2.87
West.	1,481	78.80	3.48	6.69	3.00	1.23	1.78	1.05	11.46	.03	.71	3.96
Employee size group:												
250 - 499.	353	30.52	.61	2.64	1.52	.20	.91	.45	4.03	1.04	.58	1.77
500 - 999.	699	77.63	4.00	9.58	4.25	1.68	3.52	2.15	9.84	2.40	.71	3.06
1,000 or more.	3,441	191.18	3.88	13.08	6.78	1.54	4.69	2.67	20.60	5.54	2.49	7.77
Form of operation:												
Company-operated.	1,181	148.17	5.36	13.98	6.53	2.32	5.05	2.69	18.32	4.04	1.77	6.59
Contractor-operated.	1,743	75.76	1.47	5.53	2.97	.50	1.99	1.28	7.98	2.50	1.01	2.97

1/Includes small quantities of other kinds of cooked dry beans.

(Continued)

Table 31.--CANNED VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Carrots 2/	Corn	Greens					Mixed vegetables	Mushrooms and mushroom sauce	Okra	Onions
				Total	Spinach	Mustard, kale	Turnip	Other 3/				
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	44.3	66.1	48.2	43.1	10.0	10.6	5.0	15.9	18.3	14.2	15.4
Region:												
Northeast	1,254	39.9	61.0	35.2	34.6	*	1.7	1.2	9.3	12.4	5.9	25.3
North Central	2,013	50.7	69.6	50.3	46.7	7.7	3.2	3.7	18.7	27.6	12.4	8.2
South	1,105	37.8	65.9	62.2	47.8	28.0	36.3	12.8	19.7	10.9	27.4	17.5
West	1,481	49.8	68.0	41.2	41.2	1.3	*	*	14.3	15.2	12.7	6.9
Employee size group:												
250 - 499	353	30.1	48.2	29.1	26.6	7.5	3.6	1.4	6.2	7.4	5.1	12.0
500 - 999	699	40.8	65.8	52.8	44.8	9.8	13.5	5.7	19.1	19.0	10.4	10.8
1,000 or more	3,441	60.9	82.7	61.1	56.4	12.4	14.2	7.6	21.8	27.6	26.2	23.0
Form of operation:												
Company-operated	1,181	53.5	78.3	53.5	47.2	11.3	13.7	4.2	20.1	20.0	14.0	24.6
Contractor-operated	1,743	39.2	59.1	45.1	40.7	9.2	8.9	5.4	13.6	17.3	14.2	10.2
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	43.77	72.12	53.75	30.29	8.75	10.71	4.01	14.13	3.76	5.31	11.38
Region:												
Northeast	1,254	41.94	70.70	23.24	21.10	*	1.02	1.13	4.75	3.48	1.75	21.65
North Central	2,013	53.62	79.19	42.78	33.97	3.81	3.75	1.26	22.07	5.22	4.47	4.53
South	1,105	28.84	69.24	114.93	35.64	29.61	36.64	13.04	13.52	1.58	11.53	12.87
West	1,481	47.28	44.99	29.29	28.97	.32	*	*	9.70	4.15	3.22	1.35
Employee size group:												
250 - 499	353	15.53	20.15	13.61	8.93	3.73	.83	.13	2.06	1.72	1.65	2.73
500 - 999	699	30.70	51.50	46.80	27.44	7.34	8.63	3.39	8.39	2.23	2.97	6.25
1,000 or more	3,441	82.40	139.88	97.36	52.65	14.72	21.82	8.17	30.78	7.12	10.95	24.29
Form of operation:												
Company-operated	1,181	69.95	103.49	74.16	45.59	12.26	12.20	4.11	22.32	3.81	5.01	22.27
Contractor-operated	1,743	28.93	54.34	42.19	21.61	6.76	9.87	3.95	9.48	3.73	5.49	5.20
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	4.72	9.83	5.35	3.20	.83	.92	.40	1.67	2.07	.64	2.14
Region:												
Northeast	1,254	4.98	9.75	2.69	2.41	*	.12	.15	.54	1.35	.20	4.12
North Central	2,013	5.61	10.80	4.50	3.72	.33	.32	.12	2.51	3.03	.51	1.03
South	1,105	3.15	9.30	10.74	3.49	2.86	3.12	1.27	1.75	1.19	1.48	2.07
West	1,481	3.96	6.04	2.43	2.41	.03	*	*	1.31	2.78	.39	.30
Employee size group:												
250 - 499	353	1.74	2.86	1.35	.95	.32	.07	.01	.24	.66	.19	.57
500 - 999	699	3.70	7.16	4.78	2.95	.79	.72	.32	1.11	1.14	.38	.83
1,000 or more	3,441	8.46	18.81	9.59	5.50	1.34	1.91	.85	3.53	4.27	1.32	4.87
Form of operation:												
Company-operated	1,181	7.99	14.03	7.57	4.87	1.20	1.01	.49	2.57	2.16	.59	4.15
Contractor-operated	1,743	2.87	7.44	4.10	2.25	.62	.87	.36	1.16	2.02	.68	1.01

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

2/Includes small quantities of carrots and peas.

3/Includes other items like beet greens, collards, poke.

(Continued)

Table 31.--CANNED VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Peas, green	Peas, mature		Pimiento	Pumpkin	Sauerkraut	Tomatoes				Other 5/
			Total 4/	Blackeye peas				Total	Pulp	Puree	Paste	
(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)	(38)	(39)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	68.7	7.7	6.8	34.1	17.3	61.4	79.5	71.7	51.0	20.8	30.3
Region:												
Northeast.	1,254	58.6	*	*	22.4	9.4	56.9	74.4	59.8	45.8	25.3	22.3
North Central.	2,013	74.0	1.0	1.0	35.8	20.5	68.6	86.0	78.7	60.8	20.1	40.3
South.	1,105	70.8	29.0	25.8	43.5	20.6	55.5	72.9	72.9	38.3	17.5	24.0
West.	1,481	74.5	3.5	1.3	40.7	21.7	60.2	88.3	77.9	61.5	16.4	28.6
Employee size group:												
250 - 499.	353	52.4	4.6	4.6	17.2	12.0	40.9	67.1	59.0	34.0	10.7	12.4
500 - 999.	699	67.4	10.1	8.8	33.2	15.0	61.8	79.5	68.8	44.6	16.8	25.4
1,000 or more.	3,441	85.0	8.1	6.7	50.4	24.5	79.9	91.0	86.1	72.7	33.9	51.5
Form of operation:												
Company-operated.	1,181	78.6	13.5	11.8	42.9	21.3	67.8	88.6	83.0	47.3	22.1	38.6
Contractor-operated.	1,743	63.1	4.4	3.9	29.1	15.1	57.9	74.4	65.3	53.0	20.0	25.6
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	83.87	9.70	7.31	4.07	8.82	38.34	164.84	104.18	50.28	10.34	9.04
Region:												
Northeast.	1,254	58.09	*	*	1.64	4.34	37.62	119.49	77.28	31.90	10.31	2.98
North Central.	2,013	95.74	1.69	1.69	4.60	11.89	42.76	207.18	125.67	67.71	13.80	10.59
South.	1,105	99.83	36.49	26.94	4.42	6.99	33.72	151.09	104.54	40.29	6.11	15.11
West.	1,481	66.75	2.26	1.25	10.55	17.30	31.38	159.88	91.41	63.63	4.82	3.93
Employee size group:												
250 - 499.	353	18.60	2.25	2.25	.57	1.23	9.30	53.31	37.03	14.49	1.79	1.81
500 - 999.	699	59.45	5.69	4.13	2.19	6.89	28.86	89.19	63.08	20.90	5.11	4.72
1,000 or more.	3,441	167.51	20.42	15.04	9.11	17.67	74.20	340.71	205.75	111.69	23.27	19.86
Form of operation:												
Company-operated.	1,181	133.08	15.81	9.39	6.18	13.12	54.16	189.40	125.32	51.77	12.21	13.40
Contractor-operated.	1,743	55.97	6.23	6.13	2.87	6.39	29.37	150.92	92.19	49.44	9.28	6.56
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	10.74	1.01	.76	1.29	.87	3.97	22.18	13.97	6.14	2.06	1.87
Region:												
Northeast.	1,254	7.70	*	*	.48	.49	4.11	17.31	10.97	4.16	2.18	.67
North Central.	2,013	12.12	.14	.14	1.53	1.18	4.42	27.95	16.97	8.26	2.72	2.67
South.	1,105	12.87	3.84	2.86	1.51	.67	3.20	19.75	13.54	5.02	1.17	2.22
West.	1,481	7.90	.31	.16	2.72	1.47	3.38	17.45	10.49	6.21	.75	.95
Employee size group:												
250 - 499.	353	2.57	.27	.27	.26	.12	1.09	7.10	4.96	1.81	.33	.37
500 - 999.	699	7.94	.61	.42	.84	.73	3.12	12.43	8.70	2.67	1.04	1.13
1,000 or more.	3,441	20.97	2.08	1.55	2.67	1.69	7.43	45.48	27.35	13.49	4.64	3.95
Form of operation:												
Company-operated.	1,181	17.13	1.64	.98	1.95	1.32	5.70	25.56	16.81	6.31	2.42	3.05
Contractor-operated.	1,743	7.12	.66	.64	.92	.62	2.99	20.26	12.35	6.05	1.86	1.19

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

4/ Includes small quantities of shellies, lentils, and chick peas.

5/ Includes small quantities of canned foods like peppers, green and red, artichokes, and squash.

Table 32.--FRESH FRUITS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh fruit	Citrus					Other than citrus			
			Total	Grapefruit	Lemons	Oranges	Other 1/	Total	Apples 2/	Bananas	Other 3/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	63.1	53.5	19.9	40.8	28.4	4.3	50.6	43.9	32.1	15.7
Region:											
Northeast.	1,254	61.7	52.3	19.4	42.9	19.4	7.0	47.0	39.4	28.8	13.5
North Central.	2,013	67.0	57.7	22.3	37.3	38.5	2.5	55.9	50.6	32.2	20.1
South.	1,105	58.4	48.5	17.3	43.0	23.4	4.7	46.4	39.3	35.3	9.4
West.	1,481	62.9	51.6	16.9	44.6	26.0	2.1	50.3	39.9	34.3	21.6
Employee size group:											
250 - 499.	353	41.2	32.6	9.0	24.1	14.0	*	26.1	21.7	16.7	5.2
500 - 999.	699	62.8	49.0	12.9	35.8	22.3	4.4	49.1	41.5	27.7	13.0
1,000 or more.	3,441	83.4	76.9	36.6	61.0	47.6	8.3	74.6	66.5	50.5	27.8
Form of operation:											
Company-operated.	1,181	75.2	59.8	23.8	44.1	31.5	7.5	63.7	55.8	43.7	16.3
Contractor-operated.	1,743	56.2	49.9	17.7	39.0	26.7	2.6	43.2	37.1	25.5	15.3
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT											
All plants	1,537	180.23	71.05	19.68	20.34	28.53	2.50	109.18	79.85	16.55	12.78
Region:											
Northeast.	1,254	114.34	61.49	19.68	23.14	14.32	4.34	52.85	35.22	11.29	6.34
North Central.	2,013	195.70	72.95	12.72	15.94	43.91	.38	122.75	94.37	14.29	14.10
South.	1,105	208.56	80.49	30.26	25.59	20.28	4.36	128.07	86.73	25.97	15.37
West.	1,481	278.94	67.09	22.99	15.01	28.81	.29	211.84	168.50	19.05	24.30
Employee size group:											
250 - 499.	353	41.64	19.40	3.43	4.75	11.22	*	22.24	18.91	2.35	.98
500 - 999.	699	76.91	32.93	5.69	8.78	16.69	1.77	43.98	32.00	9.50	2.48
1,000 or more.	3,441	407.82	155.51	48.18	45.88	55.94	5.51	252.31	182.27	36.44	33.60
Form of operation:											
Company-operated.	1,181	252.10	89.26	27.83	27.63	29.72	4.08	162.84	124.04	25.22	13.58
Contractor-operated.	1,743	139.48	60.73	15.05	16.21	27.86	1.61	78.75	54.79	11.64	12.32
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT											
All plants	1,537	20.30	7.27	1.93	2.66	2.25	.43	13.02	8.29	2.28	2.46
Region:											
Northeast.	1,254	14.59	7.71	2.37	3.07	1.13	1.14	6.88	3.65	1.66	1.57
North Central.	2,013	22.60	7.17	1.29	2.20	3.64	.04	15.43	10.30	2.17	2.96
South.	1,105	20.34	7.16	2.35	3.19	1.30	.32	13.18	8.07	3.13	1.97
West.	1,481	31.98	6.32	2.22	1.67	2.38	.06	25.67	17.89	2.52	5.26
Employee size group:											
250 - 499.	353	4.79	2.09	.46	.63	1.00	*	2.70	2.02	.38	.30
500 - 999.	699	8.44	3.29	.59	1.23	1.28	.20	5.14	3.35	1.32	.48
1,000 or more.	3,441	46.05	15.90	4.57	5.91	4.36	1.05	30.15	18.84	4.96	6.35
Form of operation:											
Company-operated.	1,181	27.11	9.09	2.62	3.64	2.41	.42	18.01	12.30	3.39	2.33
Contractor-operated.	1,743	16.43	6.24	1.53	2.11	2.17	.44	10.19	6.02	1.65	2.53

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of limes, tangerines, kumquats, and fresh orange and grapefruit segments.

2/Includes small quantity of candied apples.

3/Includes small quantities of fresh fruits like pears, grapes, sweet cherries, avocados, and berries.

Table 33.--FROZEN FRUITS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total frozen fruit	Berries				Other fruits					
			Total	Strawberries	Blueberries	Other 1/	Total	Sour cherries	Sweet cherries	Pesches	Apples	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	18.8	14.0	9.6	7.0	4.0	12.8	7.8	2.1	4.1	7.8	3.6
Region:												
Northeast.	1,254	10.0	9.4	7.1	5.8	2.3	5.8	2.3	1.7	2.9	5.3	2.9
North Central.	2,013	23.2	18.0	12.4	8.7	7.1	15.9	11.3	1.5	5.6	10.8	5.6
South.	1,105	22.2	14.7	9.4	6.8	.7	15.8	8.8	4.2	4.0	4.9	1.2
West.	1,481	19.6	7.4	4.0	2.6	4.8	14.8	6.5	*	*	11.8	3.5
Employee size group:												
250 - 499.	353	3.5	2.9	2.5	*	.4	.6	.6	*	*	*	*
500 - 999.	699	15.1	9.6	5.1	4.5	3.6	9.1	3.4	2.5	4.6	4.9	3.4
1,000 or more.	3,441	36.6	28.5	20.4	15.9	7.7	27.8	18.5	3.8	7.3	17.7	7.1
Form of operation:												
Company-operated.	1,181	19.5	15.3	11.0	7.1	6.0	12.3	7.9	1.5	5.5	7.4	5.3
Contractor-operated.	1,743	18.5	13.3	8.7	7.0	2.9	13.1	7.7	2.5	3.3	8.0	2.6
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	60.44	15.32	5.70	5.18	4.44	45.12	10.90	2.41	5.68	22.83	3.30
Region:												
Northeast.	1,254	38.14	10.81	4.17	3.94	2.70	27.33	3.66	1.74	2.64	18.26	1.03
North Central.	2,013	92.28	22.51	6.32	8.65	7.55	69.76	17.96	1.64	11.74	32.44	5.98
South.	1,105	37.71	9.73	6.53	2.10	1.09	27.99	9.84	5.09	.84	10.45	1.78
West.	1,481	49.65	12.19	5.62	.82	5.75	37.46	3.84	*	*	30.87	2.75
Employee size group:												
250 - 499.	353	.50	.32	.28	*	.04	.18	.18	*	*	*	*
500 - 999.	699	24.99	6.96	2.75	2.26	1.95	18.03	2.10	1.34	11.10	3.16	.33
1,000 or more.	3,441	149.90	37.22	13.54	12.77	10.91	112.68	29.28	5.66	5.62	62.90	9.22
Form of operation:												
Company-operated.	1,181	80.28	21.48	9.61	5.88	5.99	58.80	9.32	2.02	13.16	28.42	5.88
Contractor-operated.	1,743	49.19	11.83	3.48	4.78	3.57	37.36	11.79	2.63	1.44	19.66	1.84
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	12.28	4.58	1.77	1.52	1.28	7.70	1.82	.46	1.36	3.38	.68
Region:												
Northeast.	1,254	6.97	3.27	1.37	1.15	.75	3.69	.60	.29	.58	2.03	.20
North Central.	2,013	19.49	6.81	2.09	2.52	2.19	12.68	2.99	.31	2.85	5.20	1.33
South.	1,105	7.84	2.79	1.79	.66	.35	5.05	1.65	1.02	.21	1.91	.27
West.	1,481	8.31	3.35	1.51	.23	1.62	4.95	.66	*	*	3.84	.45
Employee size group:												
250 - 499.	353	.14	.11	.10	*	.01	.03	.03	*	*	*	*
500 - 999.	699	6.47	2.44	.93	.70	.81	4.02	.39	.24	2.77	.55	.07
1,000 or more.	3,441	29.07	10.75	4.12	3.72	2.92	18.32	4.84	1.09	1.25	9.24	1.90
Form of operation:												
Company-operated.	1,181	16.72	6.46	2.89	1.74	1.83	10.27	1.65	.37	3.25	3.71	1.29
Contractor-operated.	1,743	9.76	3.51	1.14	1.40	.98	6.25	1.91	.51	.29	3.20	.34

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of frozen raspberries, blackberries, and boysenberries.

2/Includes small quantities of frozen rhubarb, apricots, pineapple, grapefruit segments, and plums.

Table 34.--CANNED FRUITS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities (1)	Average plant size (count of employees) (2)	Total canned fruit (excluding juices) (3)	Citrus				Other than citrus					
			Total 1/ (4)	Grapefruit (5)	Oranges 2/ (6)	Grapefruit and oranges (7)	Total (8)	Apples				Apricots 3/ (13)
								Total (9)	Apples (10)	Pie apples (11)	Apple- sauce (12)	
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	77.8	22.1	14.2	8.3	6.5	77.8	60.7	18.8	7.7	54.5	30.2
Region:												
Northeast.	1,254	72.1	28.9	20.6	11.8	7.7	72.1	58.2	10.0	7.7	57.6	31.0
North Central.	2,013	83.8	24.1	15.4	8.1	8.2	83.8	59.8	16.0	3.1	58.3	35.2
South.	1,105	72.6	11.9	4.7	5.9	3.3	72.6	65.9	36.1	14.3	45.6	18.7
West.	1,481	86.6	16.5	13.9	2.6	2.6	86.6	58.4	11.3	10.7	50.6	39.5
Employee size group:												
250 - 499.	353	62.5	12.4	6.8	4.2	4.7	62.5	42.1	12.4	2.1	36.9	21.0
500 - 999.	699	79.4	21.6	13.8	4.5	7.8	79.4	63.6	20.5	8.2	55.9	31.9
1,000 or more.	3,441	90.3	31.4	21.5	15.8	6.9	90.3	75.0	23.1	12.2	69.3	37.1
Form of operation:												
Company-operated.	1,181	92.0	32.1	18.7	11.1	11.4	92.0	70.7	24.0	8.9	60.4	40.0
Contractor-operated.	1,743	69.7	16.4	11.7	6.7	3.7	69.7	55.1	15.9	7.0	51.1	24.7
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	317.61	18.49	11.62	4.28	2.57	299.12	57.14	16.49	6.51	34.14	12.12
Region:												
Northeast.	1,254	300.14	42.26	33.01	6.14	3.11	257.88	40.48	5.20	5.08	30.20	11.08
North Central.	2,013	335.90	10.20	4.04	2.63	3.53	325.70	50.43	8.79	1.96	39.68	14.75
South.	1,105	312.51	7.24	.67	5.77	.79	305.27	93.03	44.04	16.02	32.97	6.85
West.	1,481	302.41	4.13	2.57	.39	.81	298.28	38.72	11.56	5.35	21.81	20.56
Employee size group:												
250 - 499.	353	87.00	4.52	1.52	1.44	1.56	82.48	18.41	8.04	.47	9.90	3.66
500 - 999.	699	246.70	8.33	3.54	1.10	3.70	238.37	52.01	19.78	2.61	29.62	7.56
1,000 or more.	3,441	598.21	41.20	28.75	9.98	2.41	557.01	97.69	21.05	15.84	60.79	24.31
Form of operation:												
Company-operated.	1,181	463.35	37.25	23.75	7.76	5.68	426.10	75.32	24.49	3.95	46.87	19.88
Contractor-operated.	1,743	234.98	7.86	4.75	2.30	.81	227.12	46.83	11.95	7.96	26.92	7.72
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	56.17	3.35	1.83	.99	.53	52.82	7.56	2.56	.96	4.04	2.17
Region:												
Northeast.	1,254	55.82	7.07	5.12	1.34	.62	48.75	5.45	.96	.76	3.74	2.07
North Central.	2,013	60.01	2.10	.71	.66	.74	57.91	6.50	1.48	.31	4.72	2.81
South.	1,105	51.67	1.58	.09	1.33	.16	50.09	12.33	6.40	2.32	3.61	1.03
West.	1,481	50.83	.76	.41	.09	.18	50.07	5.78	2.16	.79	2.83	3.02
Employee size group:												
250 - 499.	353	15.98	.81	.19	.32	.29	15.17	2.67	1.39	.06	1.21	.68
500 - 999.	699	44.27	1.55	.57	.25	.73	42.72	6.94	2.95	.37	3.61	1.35
1,000 or more.	3,441	104.64	7.43	4.56	2.31	.54	97.21	12.67	3.27	2.35	7.06	4.34
Form of operation:												
Company-operated.	1,181	82.55	6.38	3.48	1.74	1.15	76.17	10.00	3.83	.58	5.60	3.56
Contractor-operated.	1,743	41.22	1.63	.90	.56	.17	39.59	6.18	1.85	1.17	3.16	1.39

(Continued)

- 1/Includes small quantity of nectarines.
 2/Mandarin oranges make up about one-half of this quantity.
 3/Includes small quantity of pie apricots.

Table 34.--CANNED FRUITS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other than citrus--Continued										
		Berries	Cherries				Peaches	Pears	Pineapple	Plums prunes	Fruit cocktail	Other 5/
			Total 4/	Sour	Sweet	Maraschino						
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	30.6	36.0	18.6	8.5	19.5	68.6	50.9	62.5	22.1	50.9	22.2
Region:												
Northeast.	1,254	23.4	23.6	7.1	10.6	13.5	62.2	48.7	55.2	20.1	46.4	22.3
North Central.	2,013	32.5	41.9	20.8	6.7	26.9	75.8	55.4	70.7	26.6	59.0	21.9
South.	1,105	36.2	43.1	29.8	9.9	15.5	64.2	42.5	58.2	15.9	42.4	23.0
West.	1,481	30.7	29.2	16.1	5.7	15.4	69.8	64.6	60.2	26.1	52.9	20.0
Employee size group:												
250 - 499.	353	18.4	18.4	12.2	4.2	6.2	47.4	29.0	45.7	12.9	32.7	15.3
500 - 999.	699	30.0	39.9	22.6	8.7	15.9	72.2	48.6	63.6	19.1	50.5	20.7
1,000 or more.	3,441	42.5	48.4	20.7	12.4	35.1	84.5	73.2	76.7	33.3	67.9	29.9
Form of operation:												
Company-operated.	1,181	40.7	49.2	24.3	17.6	22.7	80.4	65.1	76.0	24.3	72.2	30.9
Contractor-operated.	1,743	24.9	28.5	15.4	3.4	17.7	61.9	42.8	54.8	20.8	38.8	17.3
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	12.24	13.58	6.86	3.94	2.77	65.28	30.32	53.35	11.31	34.65	9.13
Region:												
Northeast.	1,254	5.20	9.20	2.93	4.28	1.98	53.49	28.07	48.33	7.68	47.36	7.00
North Central.	2,013	13.20	11.51	7.19	.62	3.70	73.74	39.15	65.04	16.68	33.00	8.19
South.	1,105	19.50	22.91	11.02	9.62	2.27	67.39	17.52	39.08	7.65	17.80	13.55
West.	1,481	10.82	11.12	6.94	1.57	2.48	58.22	34.11	57.52	8.19	50.95	8.06
Employee size group:												
250 - 499.	353	3.37	4.97	3.59	1.07	.31	14.06	7.99	17.19	2.34	7.78	2.72
500 - 999.	699	12.54	11.47	8.46	1.42	1.59	54.98	19.75	35.03	6.35	32.12	6.56
1,000 or more.	3,441	20.09	23.53	8.31	9.03	6.17	122.29	61.09	104.35	24.37	61.77	17.53
Form of operation:												
Company-operated.	1,181	19.46	20.95	8.02	9.67	3.27	86.30	43.53	77.84	21.40	47.33	14.09
Contractor-operated.	1,743	8.14	9.40	6.20	.70	2.49	53.36	22.83	39.47	5.59	27.46	6.32
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	2.28	2.92	1.27	.78	.86	11.16	6.10	10.21	1.68	6.94	1.81
Region:												
Northeast.	1,254	1.04	2.31	.66	1.01	.63	9.98	5.98	9.58	1.22	9.77	1.36
North Central.	2,013	2.37	2.73	1.36	.22	1.14	12.66	7.72	12.38	2.42	6.59	1.73
South.	1,105	3.61	4.07	1.81	1.56	.70	10.74	3.50	7.57	1.10	3.53	2.62
West.	1,481	2.32	2.51	1.38	.23	.83	8.73	6.33	9.63	1.28	9.11	1.36
Employee size group:												
250 - 499.	353	.68	.94	.65	.17	.12	2.55	1.57	3.51	.35	1.65	.57
500 - 999.	699	2.21	2.33	1.53	.34	.45	9.74	4.25	6.99	1.02	6.63	1.26
1,000 or more.	3,441	3.81	5.30	1.58	1.76	1.95	20.44	12.04	19.50	3.53	12.09	3.50
Form of operation:												
Company-operated.	1,181	3.78	4.23	1.44	1.89	.90	15.06	8.89	15.17	3.11	9.63	2.73
Contractor-operated.	1,743	1.42	2.17	1.17	.15	.84	8.95	4.51	7.40	.86	5.41	1.29

4/Includes small quantity of glazed cherries.

5/Includes small quantities of canned fruits like figs, grapes, and rhubarb.

Table 35.--DRIED FRUITS AND VEGETABLES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total dried fruits and vegetables	Dried fruits				Dried vegetables					Peas, lentils
			Total	Prunes	Raisins, currants	Other 1/	Total 2/	Beans				
								Total 3/	Navy	Lima	Kidney, chili, other red beans	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	69.1	40.2	17.1	35.0	9.2	65.5	58.6	52.0	36.2	30.5	41.5
Region:												
Northeast.	1,254	56.4	31.7	13.6	25.3	4.2	50.5	40.0	37.6	23.5	14.7	34.6
North Central.	2,013	75.4	46.4	19.5	42.8	9.2	72.9	65.1	61.4	37.4	28.9	48.5
South.	1,105	70.1	39.5	18.7	32.8	14.1	67.3	65.3	50.7	45.0	46.5	36.7
West	1,481	84.4	42.8	12.1	39.8	13.9	82.3	78.9	63.3	54.1	52.6	47.2
Employee size group:												
250 - 499.	353	48.5	18.5	7.6	16.3	4.9	44.2	39.6	34.0	17.2	19.8	27.4
500 - 999	699	66.2	35.3	12.4	28.7	4.8	63.1	52.9	44.0	34.5	22.3	32.7
1,000 or more.	3,441	90.8	64.8	30.4	58.4	17.4	87.5	81.6	76.2	55.3	48.2	63.0
Form of operation:												
Company-operated	1,181	75.0	45.9	22.6	36.9	14.4	71.2	63.7	56.6	35.1	28.8	40.6
Contractor-operated.	1,743	65.7	37.0	14.0	34.0	6.3	62.3	55.7	49.3	36.8	31.4	41.9
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	128.87	12.99	2.73	7.58	2.69	115.88	87.34	41.64	18.99	25.93	26.65
Region:												
Northeast.	1,254	69.43	8.26	1.77	6.04	.45	61.17	42.76	23.29	13.77	5.70	15.79
North Central.	2,013	157.35	11.52	2.77	7.39	1.35	145.83	106.75	51.12	20.14	35.49	36.88
South.	1,105	159.60	19.50	3.87	9.63	6.00	140.10	114.39	50.56	24.97	35.68	24.84
West	1,481	105.89	19.22	2.52	7.95	8.76	86.67	66.98	32.31	12.95	21.73	19.26
Employee size group:												
250 - 499.	353	28.79	1.81	.38	.81	.62	26.98	20.94	11.19	4.35	5.39	6.02
500 - 999	699	57.54	7.82	1.81	4.85	1.16	49.72	38.09	17.61	9.15	11.33	11.05
1,000 or more.	3,441	290.04	28.28	5.78	16.43	6.07	261.76	196.14	92.94	41.99	58.98	60.76
Form of operation:												
Company-operated	1,181	142.05	18.06	4.19	9.92	3.95	123.99	92.89	50.06	17.76	24.25	28.23
Contractor-operated.	1,743	121.40	10.12	1.90	6.25	1.97	111.28	84.19	36.87	19.69	26.89	25.76
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	16.98	3.14	.81	1.39	.94	13.85	9.47	4.27	2.62	2.51	3.38
Region:												
Northeast.	1,254	10.93	1.71	.52	1.05	.13	9.22	5.70	2.86	2.06	.77	2.16
North Central.	2,013	20.23	2.77	.86	1.38	.52	17.47	11.41	5.14	2.81	3.46	4.83
South.	1,105	19.65	5.15	1.09	1.87	2.19	14.50	11.44	4.77	3.28	3.11	2.67
West	1,481	14.23	4.36	.69	1.17	2.50	9.86	7.08	3.33	1.54	2.21	2.51
Employee size group:												
250 - 499.	353	3.94	.50	.12	.17	.21	3.44	2.55	1.31	.63	.61	.88
500 - 999	699	7.93	1.88	.51	.96	.41	6.04	4.31	1.88	1.36	1.07	1.38
1,000 or more.	3,441	37.76	6.78	1.73	2.94	2.12	30.98	20.83	9.30	5.68	5.65	7.61
Form of operation:												
Company-operated	1,181	19.32	4.42	1.23	1.83	1.35	14.90	9.92	5.06	2.36	2.39	3.45
Contractor-operated.	1,743	15.66	2.41	.57	1.14	.70	13.25	9.21	3.82	2.77	2.58	3.33

1/Includes small quantities of apples, apricots, peaches, figs, dates, pears, and similar items.

2/Includes onion flakes, parsley flakes, and small quantities of other dried items.

3/Includes small quantities of other beans.

Table 36.--FRUIT JUICES AND ADES, AND VEGETABLE JUICES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total juices and ades (single strength equivalent)	Fruit juices and ades									Vegetable juices
			Total (single strength equivalent)	Canned				Frozen (concentrated)		Fresh		
				Total (single strength equivalent) 1/ (5)	Single strength		Concentrated		Total 2/ (10)		Orange (11)	
					Citrus (6)	Other (7)	Citrus (8)	Other (9)				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	76.5	71.8	63.4	53.9	32.3	13.5	2.0	16.6	13.2	11.5	65.1
Region:												
Northeast.	1,254	81.4	75.5	65.5	56.2	39.9	11.6	*	21.6	18.7	11.2	63.3
North Central.	2,013	76.1	71.5	64.8	56.1	28.5	16.4	3.0	11.9	9.8	13.1	68.9
South.	1,105	70.5	67.0	59.1	47.0	28.5	12.5	3.3	13.8	9.8	8.9	62.1
West.	1,481	79.7	75.3	61.1	55.9	36.4	7.0	*	34.2	22.1	13.9	60.7
Employee size group:												
250 - 499.	353	58.5	53.6	46.6	40.6	22.4	5.7	*	10.3	6.1	6.7	48.4
500 - 999.	699	78.6	75.4	64.2	48.6	31.4	17.3	3.6	17.3	13.5	11.2	61.1
1,000 or more.	3,441	91.0	85.1	78.1	71.3	42.5	16.9	2.3	21.7	19.5	16.2	84.2
Form of operation:												
Company-operated	1,181	83.6	78.6	67.5	59.0	37.0	7.1	1.1	26.0	20.1	11.5	69.0
Contractor-operated.	1,743	72.5	68.0	61.1	51.0	29.7	17.1	2.5	11.3	9.3	11.5	62.8
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	342.90	269.42	178.37	73.87	31.50	13.70	.29	12.46	8.34	50.72	73.30
Region:												
Northeast.	1,254	405.10	328.38	249.58	94.72	52.76	19.56	*	13.16	9.83	32.88	76.73
North Central.	2,013	321.39	245.66	162.77	75.34	19.80	12.78	.26	7.09	5.55	59.13	75.59
South.	1,105	299.33	229.20	140.56	52.17	23.04	11.36	.76	16.65	7.71	39.11	69.69
West.	1,481	358.37	301.32	92.38	51.43	39.60	1.33	*	27.10	21.48	125.05	56.70
Employee size group:												
250 - 499.	353	100.46	78.08	59.16	34.87	14.87	1.84	*	2.63	1.86	10.08	22.38
500 - 999.	699	185.22	144.54	109.34	38.30	18.77	9.29	.71	4.35	3.30	21.31	40.69
1,000 or more.	3,441	718.64	566.39	354.87	44.23	59.14	28.87	.15	29.35	19.18	116.61	151.72
Form of operation:												
Company-operated	1,181	442.01	348.39	248.69	110.50	42.04	17.40	.08	21.02	12.83	32.25	93.51
Contractor-operated.	1,743	286.71	224.65	138.51	53.11	25.52	11.60	.41	7.60	5.79	61.20	61.84
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	31.22	23.61	15.23	7.92	3.97	3.29	.05	3.93	2.65	4.45	7.38
Region:												
Northeast.	1,254	33.59	25.98	19.60	9.55	5.75	4.31	*	3.95	2.99	2.43	7.61
North Central.	2,013	31.62	23.59	15.43	8.67	3.24	3.47	.05	2.42	1.98	5.74	7.82
South.	1,105	27.47	19.96	10.96	5.25	3.03	2.54	.14	5.25	2.29	3.75	6.96
West.	1,481	32.17	26.82	10.18	5.93	3.94	.32	*	8.30	6.64	8.34	5.16
Employee size group:												
250 - 499.	353	11.78	9.19	7.37	4.50	2.34	.54	*	.86	.62	.95	2.59
500 - 999.	699	17.29	13.14	9.68	4.43	2.71	2.40	.13	1.43	1.12	2.04	4.15
1,000 or more.	3,441	62.61	47.02	27.85	14.45	6.68	6.68	.03	9.18	5.99	10.00	14.91
Form of operation:												
Company-operated	1,181	37.98	28.86	19.40	10.72	4.67	3.99	.02	6.53	4.07	2.93	9.02
Contractor-operated.	1,743	27.39	20.63	12.87	6.34	3.57	2.90	.07	2.45	1.84	5.31	6.45

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes canned fruit ades like orangeade, limeade, and lemonade, mostly single strength.

2/Includes other frozen concentrated fruit ades and juices.

Table 37.--FLOUR AND PREPARED FLOUR MIXES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total flour and prepared flour mixes	Flour other than mixes						Prepared flour mixes			
			Total	White				Other 1/	Total 2/	Cake	Biscuit, roll, muffin	Doughnut
				Total	All purpose	Cake	Self rising					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	74.6	73.4	71.6	53.5	19.2	9.6	5.4	32.8	17.3	14.6	3.3
Region:												
Northeast	1,254	70.9	68.6	65.7	38.8	19.4	14.0	5.2	31.1	13.5	15.3	4.1
North Central	2,013	81.2	80.7	80.7	64.1	19.7	7.8	2.0	34.8	20.2	17.6	2.5
South	1,105	67.5	67.5	64.3	51.5	18.7	8.1	9.9	25.4	12.1	9.4	3.5
West	1,481	77.1	72.7	69.7	62.3	16.9	6.9	10.4	56.3	37.1	12.6	4.3
Employee size group:												
250 - 499	353	53.4	53.4	50.1	36.4	8.6	7.7	4.8	14.4	11.6	2.8	.6
500 - 999	699	75.1	74.0	73.1	53.6	17.9	10.0	4.0	33.2	19.4	15.4	2.5
1,000 or more	3,441	93.6	91.2	89.9	69.1	30.2	11.0	7.4	49.3	20.5	24.7	6.7
Form of operation:												
Company-operated	1,181	85.7	84.3	80.5	60.6	20.5	10.9	7.1	42.8	26.6	15.1	4.6
Contractor-operated	1,743	68.3	67.3	66.6	49.5	18.4	8.9	4.5	27.1	12.0	14.4	2.6
QUANTITY USED PER PLANT												
All plants	1,537	296.58	248.56	233.83	145.00	64.71	24.12	14.73	48.02	10.50	15.45	12.43
Region:												
Northeast	1,254	196.23	151.03	148.86	63.04	36.54	49.27	2.18	45.20	10.62	17.31	9.33
North Central	2,013	276.88	235.92	234.97	179.63	48.30	7.03	.95	40.97	12.61	5.73	17.64
South	1,105	446.08	383.46	330.36	190.22	112.48	26.65	53.11	62.62	5.35	31.28	8.34
West	1,481	311.43	261.75	249.29	131.60	111.67	6.02	12.46	49.68	16.36	7.40	9.52
Employee size group:												
250 - 499	353	47.02	41.45	40.51	22.26	10.55	7.70	.94	5.57	4.76	.24	.09
500 - 999	699	153.89	121.83	113.90	91.48	17.00	5.42	7.93	32.06	6.67	18.26	2.01
1,000 or more	3,441	664.30	561.78	527.80	309.66	160.78	57.37	33.98	102.51	19.49	26.67	33.88
Form of operation:												
Company-operated	1,181	310.24	262.92	257.58	159.73	61.30	36.54	5.34	47.33	16.01	10.45	9.63
Contractor-operated	1,743	288.83	240.41	220.37	136.64	66.65	17.08	20.05	48.42	7.37	18.28	14.02
EXPENDITURES PER PLANT												
All plants	1,537	27.56	17.85	16.80	10.34	4.62	1.83	1.06	9.71	2.98	2.61	2.37
Region:												
Northeast	1,254	20.70	11.54	11.37	4.79	2.70	3.87	.17	9.16	3.08	3.51	1.43
North Central	2,013	25.81	16.47	16.39	12.42	3.45	.53	.08	9.33	3.48	1.16	3.61
South	1,105	37.88	27.24	23.47	13.66	7.93	1.88	3.77	10.64	1.45	4.18	1.65
West	1,481	30.80	19.79	18.84	10.06	8.27	.51	.95	11.01	5.14	1.54	1.56
Employee size group:												
250 - 499	353	4.74	3.19	3.10	1.71	.77	.61	.09	1.55	1.34	.05	.02
500 - 999	699	14.89	8.97	8.41	6.74	1.23	.44	.56	5.93	1.88	2.76	.43
1,000 or more	3,441	60.82	39.96	37.52	21.75	11.46	4.30	2.44	20.87	5.54	4.80	6.40
Form of operation:												
Company-operated	1,181	29.24	18.67	18.25	11.42	3.99	2.84	.42	10.57	4.60	2.20	1.64
Contractor-operated	1,743	26.61	17.39	15.97	9.72	4.98	1.26	1.42	9.22	2.06	2.84	2.78

1/ Chiefly whole wheat flour.

2/ Includes quantities of other mixes, chiefly pancake and pie crust mix.

Table 38.--CEREALS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total cereals	Breakfast cereals					Other cereals		
			Total	Hot			Ready-to-eat	Total	Rice	
				Total	Oatmeal	Other ^{1/}			Total ^{2/}	White
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	83.2	30.8	15.1	14.3	5.1	24.9	83.1	62.1	61.7
Region:										
Northeast.	1,254	80.3	29.3	17.6	16.4	7.6	21.7	80.3	63.4	63.4
North Central.	2,013	85.4	32.1	17.2	16.7	4.2	24.7	85.4	62.3	62.3
South.	1,105	82.1	27.4	7.5	7.5	3.4	27.4	82.1	59.1	58.4
West.	1,481	87.9	42.0	19.5	16.0	6.1	30.7	86.6	65.8	62.8
Employee size group:										
250 - 499.	353	71.4	10.7	6.6	6.6	1.4	7.3	71.1	43.6	43.0
500 - 999.	699	81.1	27.9	12.0	11.6	3.5	21.1	81.1	58.1	58.1
1,000 or more.	3,441	96.2	52.0	26.0	24.1	10.1	44.6	96.2	82.9	82.4
Form of operation:										
Company-operated.	1,181	91.8	33.3	12.3	11.8	5.9	30.0	91.8	71.3	71.3
Contractor-operated.	1,743	78.4	29.3	16.7	15.8	4.7	22.0	78.2	56.8	56.2
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	154.86	7.76	4.51	3.24	1.28	3.25	147.09	25.67	25.61
Region:										
Northeast.	1,254	108.13	10.32	7.49	5.06	2.43	2.83	97.81	30.76	30.76
North Central.	2,013	130.83	5.73	2.93	2.20	.73	2.80	125.11	21.13	21.12
South.	1,105	259.64	7.29	3.20	2.44	.76	4.09	252.34	29.21	29.03
West.	1,481	120.46	10.63	5.76	4.36	1.40	4.88	109.83	17.11	16.93
Employee size group:										
250 - 499.	353	44.00	1.20	.35	.34	.01	.84	42.80	7.73	7.69
500 - 999.	699	92.78	2.44	1.24	.89	.36	1.20	90.34	11.51	11.50
1,000 or more.	3,441	316.92	18.96	11.50	8.17	3.33	7.46	297.96	55.88	55.75
Form of operation:										
Company-operated.	1,181	194.14	11.78	7.41	5.08	2.33	4.37	182.36	32.82	32.82
Contractor-operated.	1,743	132.58	5.49	2.86	2.19	.68	2.62	127.10	21.61	21.52
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	22.10	2.31	.66	.43	.23	1.65	19.79	3.95	3.94
Region:										
Northeast.	1,254	18.89	2.62	1.18	.73	.45	1.44	16.27	4.72	4.72
North Central.	2,013	21.15	1.79	.41	.27	.14	1.38	19.36	3.29	3.29
South.	1,105	26.25	2.57	.45	.32	.13	2.12	23.67	4.46	4.43
West.	1,481	27.05	3.20	.65	.42	.23	2.55	23.85	2.52	2.48
Employee size group:										
250 - 499.	353	7.17	.50	.05	.05	*	.45	6.67	1.29	1.28
500 - 999.	699	13.33	.81	.18	.13	.05	.63	12.52	1.85	1.85
1,000 or more.	3,441	44.33	5.44	1.68	1.07	.61	3.75	38.90	8.42	8.39
Form of operation:										
Company-operated.	1,181	26.57	3.34	1.13	.71	.42	2.21	23.23	5.13	5.12
Contractor-operated.	1,743	19.57	1.73	.39	.27	.13	1.34	17.83	3.28	3.26

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}Includes small quantity of wheat cereals^{2/}Includes small quantities of brown and wild rice.

(Continued)

Table 38.--CEREALS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other cereals--Continued								
		Cornmeal			Grits	Hominy	Barley	Macaroni, spaghetti, noodles	Cornstarch	Other 3/
		Total	White	Yellow						
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	26.6	11.3	15.5	5.1	17.8	20.6	75.5	53.0	19.0
Region:										
Northeast.	1,254	9.5	.6	8.9	*	.6	21.8	73.9	49.9	25.2
North Central.	2,013	22.3	2.5	19.8	.5	16.1	27.4	79.1	59.0	15.0
South.	1,105	53.4	40.2	13.9	20.2	39.8	9.9	69.6	49.0	14.9
West.	1,481	30.4	5.7	24.7	*	24.2	13.9	82.2	45.5	32.1
Employee size group:										
250 - 499.	353	16.7	5.2	11.5	2.5	8.5	6.0	61.6	38.5	14.5
500 - 999.	699	29.0	12.9	16.1	5.3	20.2	11.3	71.1	49.5	17.4
1,000 or more.	3,441	33.4	15.4	18.5	7.4	24.1	43.1	92.5	69.7	24.8
Form of operation:										
Company-operated.	1,181	29.2	16.4	12.8	6.1	22.5	16.7	82.4	62.9	22.3
Contractor-operated.	1,743	25.1	8.5	16.9	4.5	15.2	22.8	71.6	47.4	17.2
QUANTITY USED PER PLANT										
All plants	1,537	33.68	28.05	5.63	2.33	8.27	2.44	57.19	14.80	2.72
Region:										
Northeast.	1,254	1.65	.56	1.09	*	.04	3.27	50.43	9.50	2.16
North Central.	2,013	5.08	.38	4.70	.10	6.32	2.84	70.31	17.86	1.48
South.	1,105	126.80	113.64	13.16	9.39	21.27	1.20	45.38	16.46	2.63
West.	1,481	5.05	1.41	3.64	*	8.80	.87	50.85	13.60	13.55
Employee size group:										
250 - 499.	353	4.92	3.00	1.92	.18	1.84	.46	22.45	4.33	.90
500 - 999.	699	23.65	19.69	3.96	1.89	7.39	.95	34.88	7.72	2.34
1,000 or more.	3,441	69.84	59.17	10.67	4.72	15.03	5.71	110.74	31.28	4.75
Form of operation:										
Company-operated.	1,181	49.32	45.48	3.84	1.18	11.55	2.00	65.68	16.87	2.92
Contractor-operated.	1,743	24.82	18.17	6.65	2.97	6.41	2.69	52.37	13.62	2.60
EXPENDITURES PER PLANT										
All plants	1,537	1.66	1.27	.39	.18	.57	.35	9.82	1.70	1.56
Region:										
Northeast.	1,254	.14	.04	.10	*	*	.47	8.83	1.16	.95
North Central.	2,013	.39	.03	.36	.02	.43	.40	12.05	2.09	.69
South.	1,105	5.91	5.11	.80	.71	1.42	.19	7.59	1.75	1.63
West.	1,481	.41	.10	.31	*	.74	.12	8.78	1.58	9.70
Employee size group:										
250 - 499.	353	.31	.16	.15	.02	.11	.08	3.83	.54	.49
500 - 999.	699	1.15	.83	.31	.17	.53	.14	6.44	.94	1.30
1,000 or more.	3,441	3.40	2.72	.67	.34	1.02	.81	18.59	3.51	2.81
Form of operation:										
Company-operated.	1,181	2.08	1.84	.24	.11	.73	.31	11.34	1.87	1.65
Contractor-operated.	1,743	1.42	.95	.47	.22	.47	.38	8.95	1.61	1.51

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

3/Chiefly tapioca.

Table 39.--BAKERY PRODUCTS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total bakery products	Bread						
			Total	White	Whole wheat	Rye	French, Vienna, Italian	Pumper- nickel	Other ^{2/}
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING									
All plants	1,537	98.0	89.4	89.2	36.7	42.9	5.9	4.6	8.1
Region:									
Northeast.	1,254	98.9	94.2	94.2	33.4	40.4	10.0	9.4	15.2
North Central.	2,013	99.5	88.7	88.7	49.5	60.3	6.9	3.6	5.7
South.	1,105	94.0	82.8	82.8	16.8	18.5	*	.7	2.9
West.	1,481	100.0	97.0	94.0	47.6	37.8	3.5	3.5	10.4
Employee size group:									
250 - 499.	353	96.9	83.6	83.6	31.2	31.9	4.4	3.0	4.7
500 - 999.	699	98.1	88.6	88.6	26.9	34.9	8.4	3.9	8.6
1,000 or more.	3,441	98.9	95.6	95.0	51.3	60.7	4.8	6.8	10.7
Form of operation:									
Company-operated.	1,181	100.0	97.3	96.8	45.6	45.5	7.2	6.6	14.6
Contractor-operated.	1,743	96.9	84.9	84.9	31.7	41.4	5.2	3.5	4.4
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT									
All plants	1,537	1,833.53	439.39	317.31	42.61	62.92	7.90	4.26	4.40
Region:									
Northeast.	1,254	1,892.88	466.97	333.61	37.74	66.08	10.37	12.15	7.01
North Central.	2,013	2,053.42	463.86	293.96	56.81	94.17	11.91	1.70	5.31
South.	1,105	1,449.69	373.39	341.88	13.55	17.49	*	.01	.47
West.	1,481	1,642.35	410.48	295.05	87.18	25.09	1.33	.17	1.60
Employee size group:									
250 - 499.	353	719.97	166.09	117.29	19.72	21.23	6.09	.62	1.15
500 - 999.	699	1,145.88	274.73	203.35	17.38	37.80	9.12	2.17	4.90
1,000 or more.	3,441	3,523.78	850.24	611.63	88.15	125.59	8.37	9.62	6.89
Form of operation:									
Company-operated.	1,181	1,841.84	513.89	352.09	60.77	76.52	10.96	7.23	6.32
Contractor-operated.	1,743	1,828.81	397.15	297.59	32.32	55.21	6.16	2.57	3.31
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT									
All plants	1,537	502.13	71.09	50.59	7.01	10.61	1.37	.69	.83
Region:									
Northeast.	1,254	488.34	73.14	51.20	5.92	10.95	1.76	1.87	1.44
North Central.	2,013	578.57	76.26	47.55	9.49	15.89	2.08	.35	.90
South.	1,105	416.01	61.03	55.46	2.38	3.08	*	*	.10
West.	1,481	413.25	67.63	48.33	14.21	4.49	.25	.03	.32
Employee size group:									
250 - 499.	353	214.03	27.12	19.13	3.35	3.43	.93	.11	.16
500 - 999.	699	325.31	45.74	33.49	2.69	6.60	1.48	.42	1.06
1,000 or more.	3,441	938.38	136.09	96.09	14.57	21.09	1.65	1.49	1.21
Form of operation:									
Company-operated.	1,181	497.91	83.90	56.69	9.89	12.89	2.00	1.18	1.24
Contractor-operated.	1,743	504.53	63.83	47.14	5.38	9.31	1.01	.41	.59

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

^{1/}See table 45 for information on sandwiches prepared off the premises, then brought in and sold in plants.

^{2/}Includes items such as Boston brown, raisin, salt-rising, and diet breads.

(Continued)

Table 39.--BAKERY PRODUCTS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Bakery products other than bread								
		Total	Crackers 3/	Rolls			Biscuits and muffins	Cakes		
				Total	Ready-to- serve	Brown n' serve		Total	Plain	Other 4/
(11)	(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	96.7	76.3	71.2	69.2	5.6	12.5	52.5	48.9	12.3
Region:										
Northeast.	1,254	97.1	77.2	75.5	72.6	4.7	24.0	59.1	52.6	22.8
North Central.	2,013	99.5	78.6	72.0	69.9	5.2	8.2	51.0	48.3	10.1
South.	1,105	90.8	70.6	67.7	66.5	8.4	3.4	49.7	47.3	4.5
West	1,481	100.0	79.3	59.5	59.5	2.1	21.7	42.5	41.2	7.0
Employee size group:										
250 - 499.	353	95.3	60.8	64.3	61.2	6.2	7.4	54.9	50.5	13.4
500 - 999.	699	97.2	77.9	70.0	68.2	8.5	13.1	52.1	47.8	14.9
1,000 or more.	3,441	97.5	88.9	78.7	77.5	2.3	16.7	50.8	48.4	8.7
Form of operation:										
Company-operated.	1,181	97.7	79.4	70.9	67.7	10.1	18.0	56.3	50.8	18.0
Contractor-operated.	1,743	96.1	74.5	71.4	70.0	3.1	9.4	50.4	47.7	9.0
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	1,394.14	75.14	252.59	245.97	6.62	9.92	109.96	105.27	4.69
Region:										
Northeast.	1,254	1,425.91	52.58	230.35	225.88	4.47	24.87	94.02	83.36	10.66
North Central.	2,013	1,589.57	84.61	287.59	283.57	4.03	3.17	91.70	88.27	3.43
South.	1,105	1,076.30	83.47	226.63	211.73	14.90	2.94	182.72	182.23	.49
West	1,481	1,231.87	87.70	233.98	232.80	1.18	10.29	19.50	18.29	1.21
Employee size group:										
250 - 499.	353	553.88	22.70	94.86	89.49	5.37	1.94	45.74	40.87	4.87
500 - 999.	699	871.15	45.41	148.51	136.47	12.05	13.78	105.42	100.08	5.33
1,000 or more.	3,441	2,673.54	152.15	498.50	496.01	2.50	13.51	173.34	169.43	3.91
Form of operation:										
Company-operated.	1,181	1,327.95	74.83	221.63	207.18	14.45	17.48	145.14	137.39	7.75
Contractor-operated.	1,743	1,431.66	75.31	270.15	267.97	2.18	5.64	90.02	87.06	2.96
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	431.04	32.06	56.03	54.29	1.74	3.56	45.25	43.12	2.13
Region:										
Northeast.	1,254	415.21	23.34	49.11	47.78	1.33	9.21	32.72	28.67	4.05
North Central.	2,013	502.31	33.45	67.17	66.13	1.04	1.41	41.62	39.46	2.16
South.	1,105	354.98	41.08	49.34	45.58	3.76	.34	76.08	75.89	.19
West	1,481	345.62	28.95	43.23	42.93	.30	3.41	7.63	7.15	.48
Employee size group:										
250 - 499.	353	186.91	10.63	23.04	21.65	1.39	.93	21.57	18.85	2.72
500 - 999.	699	279.57	20.44	32.70	29.54	3.16	5.50	45.14	42.94	2.20
1,000 or more.	3,441	802.29	63.01	108.97	108.28	.68	4.10	67.08	65.57	1.51
Form of operation:										
Company-operated.	1,181	414.01	31.36	49.23	45.58	3.65	5.90	59.88	56.18	3.69
Contractor-operated.	1,743	440.69	32.46	59.88	59.22	.66	2.24	36.95	35.71	1.24

3/Chiefly crackers, not sweet.

4/Includes an assortment of cakes, cream puffs, lady fingers, ice cream roll, and similar items.

(Continued)

Table 39.--BAKERY PRODUCTS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities (22)	Average plant size (count of employees) (23)	Bakery products other than bread--Continued								
		Pies				Other				
		Total (24)	Fruit (25)	Lemon, cream, and custard (26)	Other 5/ (27)	Total (28)	Sweet buns (29)	Doughnuts (30)	Cookies (31)	Other 6/ (32)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	70.9	68.6	4.8	5.5	81.4	50.3	59.0	28.2	35.9
Region:										
Northeast.	1,254	81.3	76.1	9.4	5.9	86.0	56.8	62.6	29.8	28.2
North Central.	2,013	77.7	75.6	4.6	6.7	83.7	62.8	59.1	27.2	38.2
South.	1,105	45.9	45.9	*	4.7	72.6	18.7	53.3	29.7	40.8
West.	1,481	76.6	76.6	3.0	*	79.3	63.2	64.2	20.9	38.0
Employee size group:										
250 - 499.	353	72.8	71.1	2.2	3.2	78.1	44.8	58.4	21.2	20.9
500 - 999.	699	70.7	68.1	7.0	4.9	80.4	47.4	51.6	33.9	36.9
1,000 or more.	3,441	69.5	66.7	4.9	8.3	85.4	58.2	66.8	29.1	48.6
Form of operation:										
Company-operated.	1,181	69.3	64.9	8.7	9.3	81.8	48.7	53.4	27.6	42.5
Contractor-operated.	1,743	71.9	70.7	2.6	3.4	81.2	51.2	62.2	28.5	32.1
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT										
All plants	1,537	514.30	494.92	11.92	7.46	432.22	212.55	167.31	21.62	30.73
Region:										
Northeast.	1,254	545.12	521.35	21.02	2.75	478.98	205.06	187.49	29.32	57.11
North Central.	2,013	589.71	562.62	14.34	12.75	532.78	318.81	171.33	21.19	21.46
South.	1,105	356.79	350.43	*	6.35	223.76	64.00	123.66	17.65	18.44
West.	1,481	499.83	499.66	.17	*	380.56	145.78	216.35	3.97	14.46
Employee size group:										
250 - 499.	353	180.46	176.63	1.84	1.99	208.18	115.27	82.69	7.28	2.93
500 - 999.	699	300.81	281.13	16.54	3.14	257.21	114.09	103.29	16.61	23.22
1,000 or more.	3,441	1,028.15	994.80	16.67	16.68	807.89	397.48	307.19	39.66	63.56
Form of operation:										
Company-operated.	1,181	516.33	483.54	24.54	8.25	352.53	150.56	151.05	26.82	24.10
Contractor-operated.	1,743	513.15	501.38	4.76	7.01	477.40	247.69	176.53	18.68	34.50
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT										
All plants	1,537	142.10	135.58	3.57	2.95	152.04	68.26	66.68	9.04	8.07
Region:										
Northeast.	1,254	131.19	124.96	5.24	.98	169.63	65.04	73.53	12.04	19.02
North Central.	2,013	175.40	165.03	5.07	5.30	183.26	100.82	70.22	8.34	3.89
South.	1,105	102.87	100.67	*	2.21	85.27	22.22	51.22	8.55	3.28
West.	1,481	132.67	132.64	.04	*	129.73	54.08	72.07	1.43	2.16
Employee size group:										
250 - 499.	353	52.60	51.33	.40	.87	78.14	36.88	37.82	2.97	.47
500 - 999.	699	85.95	80.31	4.70	.94	89.82	36.40	40.52	7.43	5.47
1,000 or more.	3,441	278.80	266.62	5.38	6.80	280.33	128.00	118.60	16.17	17.56
Form of operation:										
Company-operated.	1,181	143.57	132.79	7.77	3.02	124.07	49.03	59.19	10.34	5.52
Contractor-operated.	1,743	141.26	137.17	1.19	2.90	167.90	79.16	70.93	8.30	9.51

*Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

5/Includes an assortment of pies.

6/Includes an assortment of items like cracker meal, French pastry, and macaroons.

Table 40.--SUGAR AND SWEETS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total sugar and other sweets	Sugar						Jellies, jam	Molasses
			Total	White				Brown		
				Total	Granulated	Cubed	Con- fectioners, powdered			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING										
All plants	1,537	97.5	96.2	96.2	93.8	11.4	32.4	41.2	39.5	13.5
Region:										
Northeast.	1,254	98.9	98.9	98.9	95.3	17.6	26.5	32.9	42.9	12.9
North Central.	2,013	96.7	95.7	95.7	93.0	10.5	38.3	48.2	33.2	17.2
South.	1,105	98.0	94.3	94.3	93.0	6.8	28.6	39.1	42.5	7.9
West	1,481	94.0	94.0	94.0	94.0	5.6	36.0	43.7	52.0	14.7
Employee size group:										
250 - 499.	353	93.1	91.8	91.8	88.8	11.7	18.7	28.8	27.8	6.3
500 - 999	699	99.0	96.3	96.3	93.9	8.0	25.1	36.6	36.1	13.5
1,000 or more.	3,441	100.0	100.0	100.0	98.2	14.4	52.0	57.0	53.5	20.2
Form of operation:										
Company-operated	1,181	99.5	98.6	98.6	94.6	14.7	39.1	51.2	52.8	17.4
Contractor-operated.	1,743	96.3	94.7	94.7	93.3	9.5	28.5	35.5	31.9	11.4
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT										
All plants	1,537	600.78	464.21	454.25	410.62	17.88	25.75	9.96	16.33	2.68
Region:										
Northeast.	1,254	520.84	429.08	422.61	380.82	24.60	17.18	6.47	14.08	3.61
North Central.	2,013	654.70	482.97	472.43	434.86	17.56	20.02	10.54	13.24	2.95
South.	1,105	627.98	483.96	469.93	416.43	12.89	40.61	14.04	22.02	1.20
West	1,481	525.28	432.23	425.44	372.84	7.88	44.71	6.80	24.53	2.38
Employee size group:										
250 - 499.	353	162.08	130.14	126.23	117.24	7.52	1.47	3.92	4.07	.35
500 - 999.	699	304.67	232.76	226.23	219.57	2.32	4.34	6.53	14.78	2.75
1,000 or more.	3,441	1,291.17	995.72	976.88	865.53	42.50	68.85	18.84	29.09	4.76
Form of operation:										
Company-operated	1,181	527.94	423.19	407.66	368.76	12.12	26.78	15.53	24.15	3.72
Contractor-operated.	1,743	642.08	487.47	480.66	434.35	21.14	25.17	6.80	11.90	2.09
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT										
All plants	1,537	91.71	46.69	45.61	40.01	3.00	2.60	1.07	3.57	.31
Region:										
Northeast.	1,254	79.35	42.11	41.33	35.83	3.75	1.75	.78	3.56	.43
North Central.	2,013	98.99	50.90	49.74	44.26	3.37	2.11	1.16	3.13	.28
South.	1,105	101.65	46.40	45.02	39.21	1.87	3.94	1.38	3.97	.22
West	1,481	64.63	42.33	41.61	35.61	1.57	4.44	.71	4.82	.27
Employee size group:										
250 - 499.	353	28.28	13.33	12.86	11.57	1.10	.19	.47	1.00	.09
500 - 999.	699	55.69	22.94	22.17	21.27	.39	.50	.77	3.51	.22
1,000 or more.	3,441	184.94	100.38	98.45	84.33	7.27	6.85	1.92	5.98	.59
Form of operation:										
Company-operated	1,181	81.58	42.33	40.67	35.67	2.27	2.73	1.65	5.62	.41
Contractor-operated.	1,743	97.45	49.16	48.41	42.48	3.41	2.52	.75	2.41	.26

(Continued)

Table 40.--SUGAR AND SWEETS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Sirups					Candies			
		Total 1/	Toppings	Blends	Corn, cane	Other 2/	Total	Chocolate	Other than chocolate	Not specified as to kind
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS USING										
All plants	1,537	35.3	18.5	13.5	13.6	3.0	35.1	11.1	14.1	21.8
Region:										
Northeast.	1,254	27.7	11.8	15.8	5.9	4.1	36.2	9.4	17.0	25.1
North Central.	2,013	36.9	19.3	8.3	16.6	2.6	27.9	8.4	7.2	19.1
South.	1,105	37.4	19.3	17.7	19.5	2.0	45.2	15.4	23.8	23.8
West.	1,481	52.5	42.0	18.7	7.8	3.5	37.6	20.3	6.9	16.0
Employee size group:										
250 - 499.	353	19.2	11.1	6.4	4.2	1.5	34.3	19.2	13.1	16.5
500 - 999.	699	30.4	13.6	11.6	14.5	1.4	40.0	7.6	14.7	27.4
1,000 or more.	3,441	54.8	30.1	21.7	21.4	5.8	31.2	7.2	14.4	21.2
Form of operation:										
Company-operated.	1,181	42.5	21.7	14.0	16.9	2.9	33.2	7.3	17.3	20.9
Contractor-operated.	1,743	31.2	16.7	13.1	11.7	3.0	36.2	13.3	12.3	22.3
	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
QUANTITY USED PER PLANT										
All plants	1,537	67.51	40.80	13.05	8.39	4.64	50.05	12.52	10.24	27.29
Region:										
Northeast.	1,254	27.94	9.84	15.76	1.41	.15	46.13	4.72	16.61	24.80
North Central.	2,013	112.09	83.05	10.35	7.27	11.30	43.44	10.98	8.60	23.86
South.	1,105	47.25	15.47	11.10	19.50	.23	73.56	27.05	7.29	39.21
West.	1,481	46.58	14.24	25.09	5.04	.24	19.56	2.52	2.46	14.58
Employee size group:										
250 - 499.	353	8.82	6.24	1.29	.93	.17	18.70	10.40	3.18	5.11
500 - 999.	699	12.76	5.23	2.86	4.61	*	41.62	10.69	7.27	23.66
1,000 or more.	3,441	174.58	107.08	33.74	18.89	13.25	87.02	16.24	19.62	51.16
Form of operation:										
Company-operated.	1,181	36.30	11.78	11.04	12.69	.22	40.58	6.69	5.55	28.34
Contractor-operated.	1,743	85.20	57.26	14.18	5.95	7.15	55.42	15.82	12.90	26.69
	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
EXPENDITURES PER PLANT										
All plants	1,537	10.93	7.06	1.85	1.02	.68	30.22	7.23	5.34	17.65
Region:										
Northeast.	1,254	4.64	2.05	2.04	.17	.01	28.63	3.14	9.41	16.07
North Central.	2,013	18.40	14.07	1.68	.97	1.64	26.27	6.31	4.17	15.80
South.	1,105	7.34	2.67	1.73	2.22	.06	43.72	15.20	3.53	24.98
West.	1,481	6.63	2.81	2.56	.61	.08	10.58	1.29	.79	8.50
Employee size group:										
250 - 499.	353	1.69	1.17	.23	.12	.04	12.17	7.26	1.89	3.02
500 - 999.	699	2.06	1.11	.36	.56	.01	26.96	5.97	4.09	16.90
1,000 or more.	3,441	28.04	18.26	4.80	2.29	1.92	49.95	8.42	9.72	31.82
Form of operation:										
Company-operated.	1,181	6.21	2.79	1.65	1.49	.05	27.03	3.19	2.91	20.93
Contractor-operated.	1,743	13.61	9.49	1.97	.75	1.04	32.03	9.51	6.72	15.79

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantity of honey and maple sirup.

2/Includes small quantities of sorghum and sirups like gingerale and root beer.

Table 41.--SOUPS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total soups and soup bases 2/	Vegetable soups, canned					Meat, poultry, or fish soups, canned				Soup bases
			Total	Ready-to- serve	Condensed			Total 4/	Ready-to- serve	Condensed		
					Total	Tomato	Other 3/			Total	Noodle soup, beef, chicken	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	76.9	61.6	15.5	49.0	39.0	36.6	47.5	16.3	34.5	16.4	37.6
Region:												
Northeast.	1,254	87.3	69.7	7.6	62.7	47.5	49.8	62.6	13.4	51.5	22.2	37.5
North Central.	2,013	81.4	64.8	20.0	48.4	37.7	36.3	41.0	14.1	27.4	16.7	42.6
South.	1,105	55.9	46.6	17.8	34.1	29.2	21.0	40.6	22.8	26.7	9.3	26.2
West	1,481	80.6	60.7	14.3	46.4	30.4	37.3	45.9	17.7	30.3	14.7	49.5
Employee size group:												
250 - 499.	353	65.0	52.1	5.2	46.9	38.8	37.4	47.6	11.2	36.5	15.6	21.0
500 - 999	699	77.8	65.2	22.6	46.5	38.6	34.2	51.0	22.0	35.1	15.8	31.8
1,000 or more.	3,441	86.9	66.7	18.0	53.3	36.7	38.1	44.1	15.3	32.0	17.7	58.4
Form of operation:												
Company-operated	1,181	86.0	69.6	16.5	56.2	46.4	45.6	65.1	18.0	50.1	28.0	35.3
Contractor-operated.	1,743	71.7	57.0	14.9	44.9	33.2	31.4	37.6	15.3	25.6	9.8	38.8
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	190.02	108.27	36.67	71.60	26.28	45.32	69.20	22.29	46.74	14.84	10.48
Region:												
Northeast.	1,254	207.56	107.94	12.81	95.13	30.20	64.93	91.66	15.74	75.93	22.06	7.15
North Central.	2,013	235.98	142.32	70.29	72.03	28.11	43.92	72.91	33.65	38.86	14.93	16.93
South.	1,105	96.12	55.49	16.34	39.15	18.03	21.12	35.85	12.84	23.01	5.32	4.05
West	1,481	178.94	97.29	12.67	84.62	28.20	56.42	69.83	17.14	52.69	17.39	9.89
Employee size group:												
250 - 499.	353	117.09	60.65	3.68	56.97	22.32	34.65	54.57	16.57	38.00	7.85	1.45
500 - 999	699	130.46	74.09	23.01	51.09	20.73	30.36	52.83	9.52	42.83	10.84	2.99
1,000 or more.	3,441	314.83	185.19	80.24	104.95	35.30	69.65	98.53	39.95	58.57	25.14	26.05
Form of operation:												
Company-operated	1,181	278.24	138.80	23.09	115.71	39.89	75.82	129.45	33.51	95.94	32.89	6.85
Contractor-operated.	1,743	140.01	90.97	44.38	46.59	18.56	28.03	35.03	15.93	18.85	4.60	12.54
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	42.09	17.82	5.92	11.90	3.79	8.12	13.36	4.02	9.26	2.92	9.24
Region:												
Northeast.	1,254	45.51	18.88	2.37	16.50	4.45	12.05	18.93	2.70	16.22	4.75	6.87
North Central.	2,013	54.19	22.93	11.06	11.87	4.10	7.77	13.80	6.14	7.43	2.87	14.74
South.	1,105	20.00	9.01	2.72	6.29	2.60	3.69	6.73	2.18	4.55	1.09	3.49
West	1,481	34.56	14.50	2.11	12.39	3.23	9.16	10.34	3.75	6.59	1.77	7.52
Employee size group:												
250 - 499.	353	22.78	10.18	.60	9.58	3.31	6.27	10.50	2.85	7.65	1.54	1.44
500 - 999	699	27.16	12.64	3.99	8.65	2.95	5.70	11.05	1.81	8.96	2.33	2.83
1,000 or more.	3,441	74.31	29.87	12.68	17.19	5.02	12.17	18.24	7.23	11.02	4.76	22.62
Form of operation:												
Company-operated	1,181	57.72	23.65	4.63	19.03	5.74	13.29	25.38	6.55	18.83	6.38	6.18
Contractor-operated.	1,743	33.22	14.51	6.65	7.86	2.67	5.19	6.55	2.58	3.83	.96	10.97

^{1/}See table 45 for discussion of soups prepared off the premises, then brought in and sold in plant.

^{2/}Includes small quantity of dry soups.

^{3/}Includes soups like bean, mushroom, celery, green pea, asparagus, and mixed vegetable.

^{4/}Includes small quantity of frozen soups.

Table 42.--BEVERAGES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total beverages	Coffee			Tea	Bottled soft drinks			Chocolate, cocoa 3/	Chocolate sirup	Alcoholic beverages
			Total 1/	Bean, whole	Bean, ground		Total 2/	Cola type	All other			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	97.6	96.6	.9	95.4	73.8	48.2	37.1	30.6	18.4	11.0	2.4
Region:												
Northeast.	1,254	100.0	100.0	3.0	95.9	90.1	54.3	39.1	38.0	15.8	7.0	3.5
North Central.	2,013	95.7	94.6	*	94.6	70.4	42.0	32.0	25.0	14.9	14.7	1.0
South.	1,105	98.0	95.5	*	95.5	57.9	53.0	44.2	29.9	26.0	8.2	2.2
West.	1,481	97.0	97.0	*	97.0	80.5	41.1	33.9	33.8	24.2	16.5	6.1
Employee size group:												
250 - 499.	353	92.4	91.8	*	91.8	61.7	43.6	32.2	22.1	13.1	6.0	*
500 - 999.	699	100.0	97.6	1.5	95.1	74.2	55.1	46.9	35.0	17.6	5.7	1.6
1,000 or more.	3,441	100.0	100.0	1.0	99.0	84.4	45.8	32.3	34.0	24.2	20.6	5.2
Form of operation:												
Company-operated.	1,181	100.0	100.0	1.4	98.6	83.9	50.0	43.4	29.8	21.9	11.1	2.6
Contractor-operated.	1,743	96.2	94.6	.5	93.6	68.0	47.2	33.6	31.0	16.5	10.9	2.2
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY USED PER PLANT												
All plants	1,537	1,259.39	322.95	3.13	318.56	11.14	915.00	532.60	381.52	3.01	3.55	3.72
Region:												
Northeast.	1,254	820.74	318.00	10.69	304.84	12.35	474.89	214.90	259.48	3.06	3.78	8.67
North Central.	2,013	857.71	359.41	*	359.09	11.61	480.58	259.60	219.16	1.90	4.13	.08
South.	1,105	2,593.65	288.14	*	286.96	10.72	2,286.96	1,434.92	852.00	4.81	2.49	.53
West.	1,481	702.54	248.90	*	247.00	4.20	427.40	262.41	164.99	2.89	2.99	16.16
Employee size group:												
250 - 499.	353	496.31	95.50	*	95.13	3.54	396.13	304.11	91.78	.60	.55	*
500 - 999.	699	1,072.62	176.74	1.54	173.25	9.92	882.29	719.64	162.65	2.37	1.14	.15
1,000 or more.	3,441	2,141.37	673.79	7.56	664.82	19.31	1,423.15	560.70	860.10	5.85	8.66	10.61
Form of operation:												
Company-operated.	1,181	1,239.45	318.12	1.43	315.78	12.33	889.78	498.72	388.66	4.27	5.41	9.54
Contractor-operated.	1,743	1,270.69	325.69	4.10	320.13	10.47	929.31	551.81	377.46	2.29	2.50	.42
	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
EXPENDITURES PER PLANT												
All plants	1,537	394.29	281.45	2.63	275.81	15.96	93.38	53.32	39.56	2.06	.62	.82
Region:												
Northeast.	1,254	359.53	278.50	8.96	263.98	19.49	57.08	27.38	29.40	2.00	.65	1.81
North Central.	2,013	376.65	311.21	*	310.36	16.27	47.08	25.08	20.99	1.30	.76	.04
South.	1,105	493.61	250.27	*	247.00	13.68	225.59	137.45	88.12	3.40	.39	.28
West.	1,481	284.85	226.53	*	222.53	6.34	46.16	28.72	17.44	2.01	.51	3.30
Employee size group:												
250 - 499.	353	130.71	85.10	*	84.02	5.54	39.56	30.24	9.17	.44	.08	*
500 - 999.	699	259.14	155.44	1.39	150.38	14.16	87.58	72.04	15.53	1.72	.19	.05
1,000 or more.	3,441	767.55	584.11	6.25	573.71	27.27	148.43	56.32	90.81	3.89	1.54	2.32
Form of operation:												
Company-operated.	1,181	395.88	279.58	1.29	275.70	18.06	92.42	51.07	40.01	2.92	.96	1.93
Contractor-operated.	1,743	393.39	282.50	3.39	275.87	14.76	93.92	54.60	39.31	1.57	.43	.19

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

1/Includes small quantities of instant coffee and coffee substitute.

2/Includes small quantity of powdered fruit drinks.

3/Excludes cocoa mix. See table 45 for hot chocolate prepared off the premises then brought into plant and sold.

Table 43.--CATSUP, CHILI, AND OTHER SAUCES, PICKLES, OLIVES, RELISHES:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total catsup, sauces, pickles, olives, relishes	Catsup, chili, and other sauces						Pickles, olives, relishes			
			Total	Catsup	Chili sauce	Other sauces			Total	Pickles	Olives	Relishes
						Total	Barbecue	Other 1/				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	91.1	86.9	83.8	15.6	24.0	14.2	11.5	77.2	61.0	24.4	55.6
Region:												
Northeast.	1,254	95.4	89.6	86.6	14.7	19.3	1.2	18.7	76.2	51.6	26.4	59.1
North Central.	2,013	88.1	84.8	82.6	14.5	26.0	22.0	6.6	79.1	61.7	23.4	62.2
South.	1,105	91.3	87.3	82.0	16.0	25.7	19.2	8.7	75.5	68.8	17.2	41.4
West	1,481	88.8	85.8	84.4	26.0	26.8	6.0	20.8	76.3	70.6	49.4	52.0
Employee size group:												
250 - 499.	353	81.1	76.3	71.8	5.8	22.3	14.2	8.2	62.0	49.4	13.2	35.5
500 - 999.	699	94.1	88.6	86.1	15.0	20.8	9.7	12.3	76.8	60.2	17.0	55.9
1,000 or more.	3,441	97.2	94.9	92.4	25.3	28.6	18.5	13.9	91.5	72.5	41.9	73.7
Form of operation:												
Company-operated.	1,181	97.4	92.4	89.0	22.4	32.1	20.0	14.7	84.4	66.2	34.9	62.5
Contractor-operated.	1,743	87.5	83.7	80.8	11.8	19.4	10.9	9.8	73.1	58.1	18.4	51.7
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	154.90	81.86	61.86	4.66	15.33	6.57	8.76	73.04	42.85	5.50	24.70
Region:												
Northeast.	1,254	125.68	68.67	47.03	3.70	17.94	.31	17.63	57.01	37.74	3.06	16.22
North Central.	2,013	183.00	95.24	73.89	5.09	16.27	12.14	4.13	87.76	47.95	7.44	32.36
South.	1,105	139.44	81.60	65.10	5.05	11.44	6.58	4.87	57.84	34.34	3.42	20.08
West	1,481	171.92	59.21	42.02	4.93	12.25	.28	11.97	112.72	66.96	12.54	33.22
Employee size group:												
250 - 499.	353	46.96	25.22	19.97	.82	4.43	2.33	2.10	21.75	16.18	.80	4.76
500 - 999.	699	101.75	55.26	39.95	3.63	11.67	2.07	9.61	46.49	30.01	2.17	14.31
1,000 or more.	3,441	305.62	159.70	121.61	9.20	28.90	14.83	14.06	145.92	79.79	13.05	53.08
Form of operation:												
Company-operated.	1,181	208.36	106.87	71.93	6.30	28.64	12.72	15.92	101.49	62.55	7.26	31.68
Contractor-operated.	1,743	124.59	67.68	56.15	3.74	7.78	3.08	4.70	56.91	31.68	4.50	20.73
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	27.12	13.84	10.22	1.00	2.63	1.18	1.45	13.28	7.21	2.17	3.91
Region:												
Northeast.	1,254	22.46	12.18	8.28	.81	3.09	.07	3.02	10.28	6.62	1.16	2.50
North Central.	2,013	31.79	16.15	12.12	1.15	2.88	2.18	.70	15.64	7.58	2.96	5.10
South.	1,105	24.81	13.36	10.46	1.00	1.91	1.18	.72	11.45	6.37	1.56	3.52
West	1,481	28.13	8.77	6.18	.86	1.72	.04	1.68	19.36	10.86	4.12	4.38
Employee size group:												
250 - 499.	353	8.64	4.53	3.53	.14	.86	.49	.37	4.11	2.97	.34	.80
500 - 999.	699	19.45	10.46	7.45	.88	2.13	.34	1.79	8.99	5.61	.80	2.58
1,000 or more.	3,441	51.55	25.68	19.05	1.89	4.74	2.64	2.10	25.87	12.65	5.17	8.04
Form of operation:												
Company-operated.	1,181	37.95	18.84	12.37	1.31	5.17	2.43	2.74	19.11	10.85	2.85	5.41
Contractor-operated.	1,743	20.99	11.01	9.00	.82	1.19	.48	.72	9.98	5.14	1.78	3.06

1/Includes small quantities of assorted sauces.

Table 44.--MISCELLANEOUS DESSERTS, ICING MIXES, NUTS, AND PEANUT BUTTER:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Miscellaneous desserts						Nuts and peanut butter			
		Total miscel- laneous desserts 1/	Puddings			Sherbets, ices	Other 2/	Total nuts and peanut butter	Nuts		Peanut butter
			Total	Gelatin type	Cream type				Total 3/	Peanuts	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING											
All plants	1,537	71.3	69.0	62.1	41.1	9.1	5.6	44.3	37.8	17.1	14.2
Region:											
Northeast.	1,254	69.2	66.9	60.5	44.0	5.3	4.2	39.3	29.3	13.4	20.0
North Central.	2,013	76.5	74.9	68.2	39.2	7.2	6.7	40.8	34.5	11.4	15.5
South.	1,105	63.0	59.0	50.5	36.6	13.2	3.6	55.9	53.1	29.2	5.2
West.	1,481	80.1	80.1	75.8	56.2	23.0	12.1	44.6	39.4	22.9	14.3
Employee size group:											
250 - 499.	353	57.2	52.7	40.8	27.2	6.9	.6	34.7	27.0	16.6	13.2
500 - 999.	699	69.1	68.1	61.7	41.9	8.0	5.1	42.7	38.6	20.4	11.0
1,000 or more.	3,441	86.4	84.8	82.0	53.0	12.2	10.6	54.6	46.9	14.3	18.3
Form of operation:											
Company-operated.	1,181	86.7	85.7	75.4	48.1	12.5	5.1	52.9	38.6	14.9	26.9
Contractor-operated.	1,743	62.6	59.5	54.6	37.1	7.2	5.8	39.4	37.4	18.3	7.1
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	60.02	45.73	29.43	16.31	6.09	1.66	5.10	3.69	1.94	1.40
Region:											
Northeast.	1,254	75.90	49.18	33.74	15.43	5.39	1.34	3.19	2.02	.91	1.17
North Central.	2,013	55.46	50.68	32.31	18.38	2.49	2.08	4.81	2.40	1.11	2.41
South.	1,105	39.64	28.67	19.45	9.22	7.90	.87	7.74	7.57	4.36	.17
West.	1,481	93.72	64.10	29.53	34.57	25.20	3.62	5.60	4.75	2.68	.65
Employee size group:											
250 - 499.	353	16.12	13.80	7.88	5.92	1.98	.09	2.31	1.12	.86	1.18
500 - 999.	699	40.27	29.82	17.53	12.29	3.36	.89	3.07	2.29	1.41	.77
1,000 or more.	3,441	119.50	90.50	60.76	29.75	12.52	3.86	9.63	7.42	3.45	2.22
Form of operation:											
Company-operated.	1,181	77.46	61.78	37.61	24.16	8.30	1.54	6.04	3.19	1.33	2.85
Contractor-operated.	1,743	50.13	36.64	24.78	11.85	4.84	1.73	4.56	3.98	2.28	.58
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	19.49	16.46	11.03	5.43	1.21	.59	4.90	4.39	1.75	.51
Region:											
Northeast.	1,254	23.00	18.38	12.55	5.84	.50	.48	2.90	2.41	.69	.49
North Central.	2,013	19.08	17.74	12.01	5.72	.56	.72	4.00	3.18	1.08	.82
South.	1,105	14.24	11.52	7.86	3.65	1.93	.27	8.57	8.50	4.07	.06
West.	1,481	26.04	18.54	10.00	8.54	5.85	1.45	5.70	5.37	2.03	.33
Employee size group:											
250 - 499.	353	5.83	5.30	3.00	2.30	.45	.01	1.50	1.13	.76	.38
500 - 999.	699	13.79	11.63	6.91	4.71	.82	.34	2.93	2.67	1.29	.26
1,000 or more.	3,441	37.57	31.41	22.41	9.00	2.28	1.36	9.92	9.05	3.10	.88
Form of operation:											
Company-operated.	1,181	25.56	22.06	14.05	8.00	1.95	.43	4.69	3.63	1.15	1.06
Contractor-operated.	1,743	16.05	13.29	9.32	3.97	.79	.68	5.01	4.82	2.09	.20

1/ Includes small quantity of ready prepared puddings.

2/ Includes small quantities of items like icing mixes and whip aids.

3/ Includes coconut, walnuts, pecans, cashews, and mixed nuts.

Table 45.--MISCELLANEOUS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total miscel- laneous 1/ (3)	Mixtures with meat, poultry, or fish					Ready-to-serve, prepared off the premises				
			Canned			Frozen		Total 1/ (9)	Meat, poultry, or fish			
			Total 2/ (4)	With meat (5)	With poultry or fish (6)	Total 3/ (7)	With meat (8)		Total (10)	Meat, poultry, or fish only (11)	Mixtures with meat (12)	Mixtures with poultry or fish (13)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	66.8	34.8	30.4	6.0	6.7	6.7	43.3	23.5	6.3	19.5	4.1
Region:												
Northeast.	1,254	64.5	31.7	24.7	7.1	5.2	5.2	36.4	18.2	3.5	14.1	4.1
North Central.	2,013	70.3	32.4	28.2	5.3	8.1	8.1	47.7	20.6	5.8	17.4	2.1
South.	1,105	65.5	42.6	40.6	5.9	6.7	6.7	43.7	33.0	10.5	27.7	8.0
West.	1,481	61.5	34.7	32.5	5.7	4.8	4.8	45.9	30.4	5.7	26.1	1.3
Employee size group:												
250 - 499.	353	64.7	31.0	21.8	7.5	7.7	7.7	38.1	20.1	6.6	16.4	1.8
500 - 999.	699	62.1	32.2	30.3	5.7	4.4	4.4	40.7	24.0	5.1	21.9	6.1
1,000 or more.	3,441	73.5	40.9	38.5	4.9	8.0	8.0	50.6	26.2	7.1	20.0	4.2
Form of operation:												
Company-operated.	1,181	63.3	33.1	28.8	6.8	7.0	7.0	44.6	23.3	3.6	20.0	4.7
Contractor-operated.	1,743	68.9	35.8	31.4	5.5	6.5	6.5	42.6	23.6	7.7	19.2	3.7
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	161.22	20.59	17.94	2.05	9.64	9.59	127.18	39.96	7.56	30.19	2.20
Region:												
Northeast.	1,254	257.53	14.23	12.30	1.03	1.50	1.50	238.58	54.41	13.55	37.40	3.46
North Central.	2,013	151.90	19.62	17.71	1.74	18.48	18.36	110.94	41.54	4.44	35.53	1.57
South.	1,105	69.53	27.34	23.12	3.87	6.33	6.33	31.99	24.04	6.70	15.07	2.27
West.	1,481	126.37	30.22	25.53	1.71	4.19	4.19	79.61	24.13	2.81	21.20	1.12
Employee size group:												
250 - 499.	353	68.84	10.51	8.09	2.14	.51	.51	57.35	25.51	3.59	21.06	.86
500 - 999.	699	68.61	16.95	14.58	1.67	3.15	3.15	44.35	17.72	3.98	11.91	1.83
1,000 or more.	3,441	335.98	33.36	30.23	2.33	24.34	24.19	271.73	74.81	14.68	56.34	3.79
Form of operation:												
Company-operated.	1,181	180.61	24.42	21.99	1.44	6.40	6.40	145.35	49.03	11.74	33.96	3.33
Contractor-operated.	1,743	150.22	18.41	15.64	2.39	11.48	11.40	116.87	34.81	5.19	28.06	1.57
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	40.23	5.55	4.69	.74	2.50	2.49	30.05	17.74	7.20	9.37	1.17
Region:												
Northeast.	1,254	58.18	4.01	3.27	.54	.90	.90	51.54	28.15	13.79	12.61	1.75
North Central.	2,013	34.71	5.09	4.39	.65	3.93	3.89	24.48	13.79	2.85	10.01	.92
South.	1,105	27.73	7.79	6.53	1.21	2.25	2.25	15.44	13.59	7.43	5.00	1.16
West.	1,481	40.08	6.90	6.04	.44	1.87	1.87	21.88	10.49	3.29	7.14	.05
Employee size group:												
250 - 499.	353	20.26	2.98	2.28	.64	.24	.24	16.69	10.61	3.10	7.01	.50
500 - 999.	699	20.79	4.81	4.19	.50	1.25	1.25	12.63	8.19	3.13	4.44	.61
1,000 or more.	3,441	77.46	8.62	7.38	1.07	5.79	5.75	59.24	33.57	14.92	16.33	2.32
Form of operation:												
Company-operated.	1,181	52.29	6.52	5.79	.59	2.57	2.57	40.73	25.93	12.73	11.07	2.13
Contractor-operated.	1,743	33.40	4.99	4.06	.83	2.46	2.44	23.99	13.10	4.07	8.41	.63

1/Weight and dollar amounts of sandwiches not included.

2/Includes small quantity of canned mixtures not containing meat, poultry, or fish.

3/Includes small quantity of frozen mixtures not containing meat, poultry, or fish.

(Continued)

Table 45.--MISCELLANEOUS:

Percentage of plants using, and average quantity used and average expenditure per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Ready-to-serve, prepared off the premises--Continued							Sandwiches			
		Macaroni, spaghetti, noodle, rice dishes	Vegetables 4/	Fruit 5/	Soups	Salads	Hot cocoa	Other miscel- laneous 6/	Total 7/	Meat poultry, or fish	Cheese	Other 8/
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS USING												
All plants	1,537	25.4	3.1	.3	5.1	3.9	.5	18.2	10.1	8.5	2.0	4.1
Region:												
Northeast.	1,254	26.5	2.3	1.1	5.8	2.9	1.7	15.8	4.6	4.6	*	1.1
North Central.	2,013	28.5	3.6	*	8.0	5.4	*	18.8	10.8	10.8	1.6	2.7
South.	1,105	19.3	2.0	*	*	2.0	*	18.6	17.4	10.7	5.4	10.1
West.	1,481	23.8	7.4	*	3.0	7.4	*	23.4	3.0	3.0	*	3.0
Employee size group:												
250 - 499.	353	19.7	2.1	*	6.2	6.6	*	11.5	16.4	14.9	2.9	3.5
500 - 999.	699	22.0	3.1	*	3.6	2.8	1.0	21.0	9.8	7.8	1.4	5.7
1,000 or more.	3,441	33.9	4.0	1.0	5.5	2.7	.5	21.5	4.6	3.2	1.6	3.0
Form of operation:												
Company-operated.	1,181	30.3	2.6	.9	.9	1.5	*	16.9	4.6	1.4	.5	3.7
Contractor-operated.	1,743	22.6	3.4	*	7.4	5.3	.8	18.9	13.2	12.5	2.8	4.3
QUANTITY USED PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Units	Units	Units	Units
All plants	1,537	12.30	8.96	1.96	54.78	3.04	6.18	3.81	197.93	143.13	15.93	38.87
Region:												
Northeast.	1,254	10.92	21.48	6.70	116.54	7.47	21.06	3.22	74.90	68.03	*	6.87
North Central.	2,013	13.87	5.37	*	48.55	1.61	*	2.86	162.82	155.89	3.20	3.73
South.	1,105	6.06	1.50	*	*	.40	*	3.87	447.03	245.37	60.22	141.44
West.	1,481	32.72	2.42	*	18.55	1.79	*	12.36	32.05	16.93	*	15.12
Employee size group:												
250 - 499.	353	3.48	1.51	*	25.60	1.26	*	.47	151.78	127.89	7.82	16.07
500 - 999.	699	5.02	.44	*	15.20	1.56	4.41	4.15	166.99	129.84	6.96	30.20
1,000 or more.	3,441	27.46	24.09	5.68	120.01	6.12	13.56	6.55	270.35	170.02	32.10	68.23
Form of operation:												
Company-operated.	1,181	13.38	14.94	5.43	59.57	3.00	*	4.44	156.57	59.64	23.58	73.35
Contractor-operated.	1,743	11.68	5.58	*	52.06	3.07	9.68	3.45	221.38	190.46	11.60	19.32
EXPENDITURES PER PLANT	Number	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars	Dollars
All plants	1,537	2.45	1.69	.29	6.84	.62	.41	2.14	25.79	19.41	1.69	4.69
Region:												
Northeast.	1,254	2.10	3.89	1.01	13.57	1.42	1.42	1.73	13.42	12.39	*	1.03
North Central.	2,013	2.46	.98	*	6.91	.33	*	1.22	19.90	19.18	.25	.46
South.	1,105	1.32	.38	*	*	.15	*	2.25	55.66	32.30	6.55	16.81
West.	1,481	8.30	1.01	*	1.57	.51	*	9.44	5.58	3.86	*	1.72
Employee size group:												
250 - 499.	353	.86	.47	*	4.31	.43	*	.36	19.11	16.46	.87	1.78
500 - 999.	699	1.12	.09	*	2.22	.51	.49	2.10	22.59	17.61	1.00	3.98
1,000 or more.	3,441	5.19	4.36	.85	13.65	.89	.72	3.80	35.04	23.87	3.13	8.04
Form of operation:												
Company-operated.	1,181	3.02	2.81	.81	7.71	.45	*	2.47	22.04	10.92	2.36	8.76
Contractor-operated.	1,743	2.12	1.05	*	6.35	.71	.65	1.95	27.92	24.23	1.32	2.38

* Less than 0.05 percent, 0.005 pounds, or 0.005 dollars.

4/Includes potatoes.

5/Chiefly applesauce.

6/Includes items like canned beef gravy, dry gravy mix, hard cooked eggs, and Welsh rarebit.

7/This total is not included in any other total in this table.

8/Includes egg sandwiches and assorted sandwiches not specified as to kind.

Table 46.--SEASONINGS, LEAVENING AGENTS, STABILIZERS, egg and vegetable: Average expenditures per plant, by region, employee size group, and form of operation of food facilities, 4 weeks, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities (1)	Average plant size (count of employees) (2)	Total seasonings ¹ (3)	Total leavening agents ² (4)	Total chiffon base (5)	Total stabilizers (egg, vegetable) (6)
	<u>Number</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>	<u>Dollars</u>
All plants.....	1,537	17.61	1.78	.19	.20
Region:					
Northeast.....	1,254	11.01	1.06	.11	.12
North Central.....	2,013	17.66	1.12	.16	.15
South.....	1,105	22.50	3.63	.41	.36
West.....	1,481	29.09	2.10	*	.24
Employee size group:					
250 - 499.....	353	6.03	.34	.04	*
500 - 999.....	699	9.35	.86	*	.01
1,000 or more.....	3,441	36.26	3.99	.53	.57
Form of operation:					
Company-operated.....	1,181	22.98	2.14	.03	.05
Contractor-operated.....	1,743	14.56	1.57	.29	.28

*Less than 0.005 dollars.

¹ Includes salt, pepper, spices and herbs, vinegar, and extracts and flavors.

² Includes yeast, baking powder, cream of tartar, and soda.

Table 47 --MEAT, POULTRY, FISH:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total meat, poultry, fish	Meat				Poultry			Fish		
			Total	Beef	Pork	Other	Total ^{2/}	Chicken	Turkey	Total	Fish	Shellfish
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	87.4	86.2	79.5	80.5	76.4	39.6	30.9	21.0	76.0	74.9	34.5
Region:												
Northeast.	1,254	91.3	90.2	82.0	80.8	83.2	37.6	30.5	20.0	84.9	84.9	44.1
North Central.	2,013	82.8	80.6	74.8	78.0	70.0	40.0	29.7	22.8	77.1	76.1	35.2
South.	1,105	90.1	90.1	83.6	85.3	80.1	42.0	34.5	19.5	61.5	60.3	17.9
West	1,481	88.3	88.3	81.8	76.6	70.6	36.8	27.2	20.4	83.1	77.5	49.4
Employee size group:												
250-499.	353	81.0	78.2	71.4	67.4	61.0	25.6	21.8	12.7	64.3	63.7	26.0
500-999.	699	87.5	86.5	77.6	82.1	76.9	34.4	29.4	13.0	78.0	78.0	26.3
1,000 or more.	3,441	93.2	93.2	88.9	91.0	90.0	57.5	40.9	36.5	84.7	82.2	50.3
Form of operation:												
Company-operated	1,181	93.5	91.3	81.7	85.3	83.9	42.9	36.2	23.2	84.4	84.4	46.3
Contractor-operated.	1,743	84.0	83.3	78.3	77.8	72.1	37.7	28.0	19.8	71.2	69.5	27.8
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	449.28	337.48	121.63	148.30	67.54	37.73	19.29	18.31	74.08	61.81	12.26
Region:												
Northeast.	1,254	341.69	231.62	86.61	89.54	55.47	28.54	7.53	21.00	81.53	62.79	18.74
North Central.	2,013	508.98	402.48	130.70	198.02	73.77	30.67	13.29	17.05	75.83	66.78	9.04
South.	1,105	479.75	354.89	135.92	145.09	73.88	61.91	43.42	18.49	62.94	57.18	5.77
West	1,481	452.94	349.74	171.71	118.30	59.72	31.97	18.91	13.05	71.24	43.60	27.64
Employee size group:												
250-499.	353	135.83	93.12	44.64	32.61	15.87	17.90	14.04	3.86	24.81	21.57	3.24
500-999.	699	240.77	170.86	59.39	74.79	36.68	16.50	9.61	6.87	53.40	42.73	10.67
1,000 or more.	3,441	939.59	723.65	252.78	325.92	144.96	76.54	33.50	42.68	139.39	117.30	22.09
Form of operation:												
Company-operated	1,181	605.58	419.26	152.27	198.87	68.12	54.79	27.46	26.98	131.53	114.19	17.33
Contractor-operated.	1,743	360.67	291.11	104.26	119.64	67.21	28.05	14.65	13.39	41.50	32.11	9.39

^{1/} See table 45 for quantities of meat, poultry, fish prepared off the premises, then brought in and sold in plants.

^{2/} Includes small quantities of other poultry such as duck, pheasant, and Cornish hens.

Table 48 --MEAT, by form:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total meat	Fresh, frozen							Canned
			Total	Wholesale			Retail cuts			
				Total	Carcass	Primal	Total	Regular and restaurant 2/	Portion size	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	86.2	85.5	13.8	3.8	11.3	85.5	84.6	40.6	50.8
Region:										
Northeast.	1,254	90.2	88.4	12.4	2.9	11.2	88.4	86.7	35.1	65.0
North Central.	2,013	80.6	80.6	9.9	1.1	8.8	80.6	79.6	48.2	48.6
South.	1,105	90.1	90.1	22.3	8.9	16.8	90.1	90.1	34.1	36.7
West	1,481	98.3	85.3	11.7	5.6	6.1	85.3	85.3	42.8	52.5
Employee size group:										
250-499.	353	78.2	78.2	5.1	1.5	5.1	78.2	75.3	29.1	37.6
500-999.	699	86.5	84.4	9.0	2.9	7.1	84.4	84.4	39.9	50.3
1,000 or more.	3,441	93.2	93.2	26.3	6.8	21.0	93.2	93.2	51.8	63.3
Form of operation:										
Company-operated	1,181	91.3	90.8	18.6	5.0	15.0	90.8	89.3	43.6	62.9
Contractor-operated.	1,743	83.3	82.5	11.0	3.1	9.2	82.5	81.9	38.9	43.9
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	337.48	283.41	41.70	12.63	29.07	241.71	217.62	24.08	54.07
Region:										
Northeast.	1,254	231.62	172.77	19.09	4.01	15.08	153.68	136.06	17.62	58.85
North Central.	2,013	402.48	339.76	48.25	1.47	46.78	291.51	256.23	35.28	62.73
South.	1,105	354.89	315.63	61.95	39.56	22.39	253.68	238.49	15.19	39.26
West	1,481	349.74	315.70	27.22	19.67	7.55	288.48	271.17	17.32	34.04
Employee size group:										
250-499.	353	93.12	80.37	6.97	2.60	4.38	73.40	66.47	6.93	12.75
500-999.	699	170.86	129.18	9.06	4.64	4.42	120.12	108.76	11.36	41.68
1,000 or more.	3,441	723.65	619.62	105.29	29.60	75.69	514.32	462.14	52.19	104.04
Form of operation:										
Company-operated	1,181	419.26	347.94	87.29	22.60	64.69	260.66	238.32	22.34	71.32
Contractor-operated.	1,743	291.11	246.82	15.86	6.98	8.88	230.96	205.89	25.07	44.29

^{1/} See table 45 for quantity of meat prepared off the premises, then brought in and sold in plant.

^{2/} Includes small quantities of cured and dried meat.

Table 49 --BEEF, by form:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total beef	Fresh, frozen							Canned
			Total	Wholesale			Retail cuts			
				Total	Carcass	Primal	Total	Regular and restaurant 2/	Portion size	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS HAVING										
All plants	1,537	79.5	76.6	7.7	3.6	4.7	74.8	72.0	35.1	20.9
Region:										
Northeast.	1,254	82.0	76.7	5.9	2.9	3.6	75.6	70.9	25.8	24.6
North Central.	2,013	74.8	73.8	4.7	1.1	3.6	71.7	69.7	44.6	19.1
South.	1,105	83.6	80.9	14.3	8.2	8.2	78.9	76.2	30.9	21.1
West	1,481	81.8	77.5	9.0	5.6	3.5	75.3	75.3	34.7	14.8
Employee size group:										
250-499.	353	71.4	67.0	2.1	1.5	2.1	67.0	65.8	21.5	11.4
500-999.	699	77.6	74.3	5.2	2.9	2.4	72.1	66.8	35.5	22.6
1,000 or more.	3,441	88.9	87.7	15.1	6.3	9.3	84.7	82.7	47.2	28.1
Form of operation:										
Company-operated	1,181	81.7	75.8	8.7	4.5	5.5	73.9	72.0	37.7	30.0
Contractor-operated.	1,743	78.3	77.1	7.1	3.1	4.2	75.4	72.0	33.6	15.8
	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
QUANTITY PER PLANT										
All plants	1,537	121.63	113.82	19.98	11.95	8.04	93.84	74.80	19.04	7.81
Region:										
Northeast.	1,254	86.61	80.52	15.43	4.01	11.43	65.09	52.18	12.91	6.08
North Central.	2,013	130.70	122.11	6.13	1.47	4.55	115.98	88.17	27.81	8.59
South.	1,105	135.92	126.14	47.48	37.52	9.96	78.66	65.06	13.60	9.78
West	1,481	171.71	168.46	23.02	16.72	6.30	145.44	132.53	12.90	3.25
Employee size group:										
250-499.	353	44.64	42.34	6.51	2.60	3.92	35.83	30.18	5.66	2.30
500-999.	699	59.39	54.20	6.16	4.09	2.07	48.04	39.15	8.89	5.18
1,000 or more.	3,441	252.78	237.36	45.77	28.16	17.61	191.58	150.39	41.19	15.42
Form of operation:										
Company-operated	1,181	152.27	139.45	37.69	22.00	15.70	101.76	83.73	18.03	12.82
Contractor-operated.	1,743	104.26	99.29	9.94	6.25	3.69	89.35	69.73	19.62	4.97

^{1/} See table 45 for quantity of beef prepared off the premises, then brought in and sold in plant.

^{2/} Includes small quantities of corned and dried beef.

Table 50 --BEEF, retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Steaks, fresh, frozen			Roasts, fresh, frozen			Boiling and stewing, fresh, frozen			Ground, fresh, frozen
			Total <u>1/</u>	Round	Other	Total	Rib	Other <u>2/</u>	Total	Boiling <u>3/</u>	Stewing	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS HAVING												
All plants	1,537	74.8	17.8	9.6	9.4	35.9	10.1	29.0	19.8	3.2	17.8	58.7
Region:												
Northeast.	1,254	75.6	18.1	8.8	11.1	34.0	12.3	24.6	18.7	3.5	16.4	53.9
North Central.	2,013	71.7	16.3	10.4	6.4	36.2	7.8	31.5	19.2	3.6	17.6	60.1
South.	1,105	78.9	17.8	9.8	8.7	38.3	12.6	29.7	21.2	2.7	18.5	60.3
West	1,481	75.3	26.1	7.4	22.6	34.2	4.8	30.7	23.5	1.3	22.2	66.3
Employee size group:												
250-499.	353	67.0	16.1	6.0	10.5	27.5	5.8	21.7	11.9	.6	11.3	56.2
500-999.	699	72.1	16.6	8.8	8.7	34.3	8.2	28.4	15.4	3.0	12.4	55.5
1,000 or more.	3,441	84.7	20.5	13.7	9.0	45.3	15.8	36.2	31.3	5.8	28.9	64.2
Form of operation:												
Company-operated	1,181	73.9	19.1	11.7	8.5	37.0	11.9	26.7	19.8	3.1	16.7	51.9
Contractor-operated.	1,743	75.4	17.1	8.4	9.8	35.3	9.0	30.3	19.8	3.3	18.4	62.6
	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
QUANTITY PER PLANT												
All plants	1,537	93.84	9.16	6.33	2.84	26.95	6.59	20.35	11.53	1.97	9.56	22.30
Region:												
Northeast.	1,254	65.09	6.57	4.38	2.19	18.98	3.87	15.11	7.37	.66	6.71	14.77
North Central.	2,013	115.98	7.38	5.52	1.86	31.89	7.39	24.50	14.38	4.05	10.33	28.94
South.	1,105	78.66	13.01	8.87	4.14	24.24	9.41	14.83	7.75	.47	7.28	17.08
West	1,481	145.44	17.71	10.68	7.03	43.00	3.34	39.66	27.35	.66	26.69	35.27
Employee size group:												
250-499.	353	35.83	6.59	2.56	4.03	7.71	1.69	6.03	2.55	.03	2.52	10.70
500-999.	699	48.04	5.24	3.36	1.88	16.31	1.86	14.46	2.65	.42	2.24	12.80
1,000 or more.	3,441	191.58	15.35	12.66	2.68	54.93	15.70	39.23	28.40	5.26	23.14	42.19
Form of operation:												
Company-operated	1,181	101.76	15.82	11.44	4.38	30.63	5.97	24.67	12.25	2.60	9.66	19.02
Contractor-operated.	1,743	89.35	5.39	3.43	1.96	24.86	6.95	17.91	11.12	1.62	9.50	24.16

(Continued)

1/ Does not include portion-sized steaks.2/ Includes chuck, rump, round roasts.3/ Largely soup bones, no meat.

Table 50 --BEEF, retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Portion size, fresh, frozen									Corned, dried	
		Total	Cubed steaks	Grill steaks	Patties	Short loins	Sirloin strip	Swiss steak	Top butt steak	Other 4/	Total	Corned
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	35.1	10.0	9.2	8.7	.9	6.2	3.2	2.6	7.9	23.4	15.8
Region:												
Northeast.	1,254	25.8	.6	6.4	14.6	*	4.7	*	1.8	5.3	22.4	14.1
North Central.	2,013	44.6	18.4	11.8	4.0	1.5	7.9	6.1	5.2	8.9	27.5	17.7
South.	1,105	30.9	8.6	10.1	7.8	1.2	4.4	2.2	*	9.4	19.3	14.9
West	1,481	34.7	5.7	2.6	14.4	*	9.1	4.3	*	8.2	17.4	14.7
Employee size group:												
250-499.	353	21.5	10.7	2.8	4.4	*	5.0	1.3	1.6	1.4	11.8	7.1
500-999.	699	35.5	6.9	10.2	9.6	.9	.4	.4	3.7	9.1	19.9	12.8
1,000 or more.	3,441	47.2	12.3	14.2	11.9	1.8	12.9	7.8	2.3	12.8	37.3	26.5
Form of operation:												
Company-operated.	1,181	37.7	6.8	11.7	7.7	1.4	5.4	3.7	2.2	11.6	23.4	16.4
Contractor-operated.	1,743	33.6	11.8	7.8	9.3	.6	6.6	3.0	2.8	5.9	23.3	15.4
QUANTITY PER PLANT												
All plants	1,537	19.04	2.95	3.15	3.51	.61	2.53	2.35	1.55	2.39	4.85	3.96
Region:												
Northeast.	1,254	12.91	.12	1.78	5.18	*	1.76	*	1.33	2.75	4.49	3.83
North Central.	2,013	27.81	3.79	4.32	3.37	1.48	3.26	5.41	2.91	3.27	5.57	4.35
South.	1,105	13.60	5.35	2.49	1.96	.06	2.51	.51	*	.72	2.98	2.31
West	1,481	12.90	1.47	4.66	2.71	*	1.54	1.00	*	1.53	9.20	8.40
Employee size group:												
250-499.	353	5.66	1.96	.40	.40	*	1.08	.32	1.22	.28	2.63	2.39
500-999.	699	8.89	1.04	2.70	1.92	.04	.03	.03	.81	2.31	2.15	1.87
1,000 or more.	3,441	41.19	5.71	6.11	7.92	1.71	6.28	6.48	2.58	4.40	9.52	7.42
Form of operation:												
Company-operated.	1,181	18.03	2.31	4.00	1.63	1.45	2.71	1.91	.50	3.50	6.01	5.24
Contractor-operated.	1,743	19.62	3.31	2.67	4.58	.13	2.42	2.61	2.15	1.75	4.20	3.23

* Less than 0.05 percent or 0.005 pounds.

4/ Includes items like rib steaks and tenderloin fillets.

Table 51 --VEAL, by form:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total veal	Wholesale				Retail cuts		
			Total	Carcass	Primal		Total	Regular and restaurant	Portion size
					Leg	Other			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING									
All plants	1,537	28.4	2.9	.7	2.1	.6	27.1	22.3	8.2
Region:									
Northeast.	1,254	22.9	.6	*	.6	*	22.9	17.6	7.7
North Central.	2,013	27.4	4.2	*	3.6	.5	25.4	21.7	7.9
South.	1,105	34.5	3.6	2.2	1.5	1.5	33.1	29.8	7.7
West.	1,481	35.6	3.5	2.1	1.3	*	33.4	18.3	15.2
Employee size group:									
250-499.	353	17.4	1.4	*	1.4	*	17.4	10.2	8.1
500-999.	699	23.5	.4	.4	*	*	23.1	20.1	8.8
1,000 or more.	3,441	43.2	6.8	1.5	4.7	1.6	39.8	35.4	7.8
Form of operation:									
Company-operated.	1,181	24.1	2.7	.5	1.7	.6	22.9	16.5	9.7
Contractor-operated.	1,743	30.8	3.1	.8	2.3	.6	29.4	25.5	7.4
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	14.15	1.72	.63	.70	.38	12.43	9.08	3.35
Region:									
Northeast.	1,254	8.23	.09	*	.09	*	8.14	4.34	3.80
North Central.	2,013	15.68	1.55	*	.95	.60	14.13	9.81	4.33
South.	1,105	17.95	3.72	2.05	1.09	.59	14.23	13.11	1.12
West.	1,481	17.26	2.66	2.13	.53	*	14.60	10.94	3.66
Employee size group:									
250-499.	353	3.20	.08	*	.08	*	3.12	2.02	1.10
500-999.	699	5.06	.40	.40	*	*	4.66	3.63	1.03
1,000 or more.	3,441	33.03	4.50	1.44	1.96	1.11	28.52	20.85	7.67
Form of operation:									
Company-operated.	1,181	11.16	1.52	.60	.25	.67	9.64	7.13	2.51
Contractor-operated.	1,743	15.84	1.84	.65	.96	.22	14.01	10.18	3.83

* Less than 0.05 percent or 0.005 pounds.

Table 52 --VEAL, retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Roast			Chops, cutlets	Stewing, grinding	Portion size			
			Total	Shoulder	Leg			Total	Cutlets 1/	Patties	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS HAVING											
All plants	1,537	27.1	8.2	6.1	2.1	13.1	4.5	8.2	5.3	.9	2.6
Region:											
Northeast.	1,254	22.9	10.6	5.8	4.7	7.0	4.2	7.7	6.5	.6	1.2
North Central.	2,013	25.4	8.3	7.3	1.0	12.0	5.1	7.9	5.2	1.0	2.6
South.	1,105	33.1	6.1	4.9	1.2	21.7	4.7	7.7	2.0	1.2	4.5
West	1,481	33.4	4.8	4.8	*	14.8	2.1	15.2	13.0	*	2.1
Employee size group:											
250-499.	353	17.4	*	*	*	10.2	*	8.1	5.8	*	2.3
500-999.	699	23.1	7.3	5.4	1.9	15.6	.9	8.8	4.3	.9	3.6
1,000 or more.	3,441	39.8	16.6	12.4	4.1	13.2	12.2	7.8	5.8	1.7	2.0
Form of operation:											
Company-operated	1,181	22.9	3.2	2.3	.9	11.9	2.7	9.7	3.3	.5	5.9
Contractor-operated.	1,743	29.4	11.0	8.3	2.7	13.7	5.5	7.4	6.4	1.1	.8
QUANTITY PER PLANT	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
All plants	1,537	12.43	3.45	2.06	1.39	3.95	1.68	3.35	1.40	1.33	.62
Region:											
Northeast.	1,254	8.14	2.02	.88	1.14	.98	1.34	3.80	2.69	.75	.36
North Central.	2,013	14.13	4.73	2.48	2.25	3.60	1.48	4.33	.95	2.72	.65
South.	1,105	14.23	3.75	3.10	.64	7.11	2.26	1.12	.20	.07	.84
West	1,481	14.60	.77	.77	*	7.78	2.39	3.66	2.83	*	.83
Employee size group:											
250-499.	353	3.12	*	*	*	2.02	*	1.10	.79	*	.31
500-999.	699	4.66	1.15	.48	.66	2.30	.18	1.03	.48	.05	.50
1,000 or more.	3,441	28.52	8.85	5.47	3.38	7.31	4.69	7.67	2.86	3.78	1.03
Form of operation:											
Company-operated	1,181	9.64	2.03	1.57	.46	3.89	1.22	2.51	.62	.61	1.28
Contractor-operated.	1,743	14.01	4.25	2.33	1.92	3.98	1.95	3.83	1.84	1.74	.25

*Less than 0.05 percent or 0.005 pounds.

1/Includes both plain and breaded cutlets.

2/Includes items like "city chicken" and chops.

Table 53--LAMB, wholesale, and retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total	Wholesale			Retail cuts			
			Total ^{1/}	Hindsaddle	Other primal	Total	Roast	Stewing, boiling, ground	Chops, steaks
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING									
All plants	1,537	8.0	3.3	2.2	1.5	5.7	1.7	3.2	1.7
Region:									
Northeast.	1,254	14.1	7.7	7.7	1.8	8.8	3.5	2.9	4.1
North Central.	2,013	5.2	.5	*	.5	5.2	1.0	4.2	1.1
South.	1,105	4.7	2.7	*	2.7	2.0	.7	1.2	*
West	1,481	10.4	3.5	*	1.3	8.3	1.3	5.7	1.3
Employee size group:									
250-499.	353	5.1	1.6	1.6	*	3.4	*	1.8	1.6
500-999.	699	6.6	2.4	.5	2.0	4.3	1.0	1.7	1.5
1,000 or more.	3,441	12.1	5.8	4.5	2.3	9.0	3.9	5.9	2.0
Form of operation:									
Company-operated.	1,181	9.4	4.9	3.3	1.6	5.6	2.6	2.3	1.7
Contractor-operated.	1,743	7.2	2.4	1.6	1.4	5.7	1.2	3.7	1.8
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY PER PLANT									
All plants	1,537	3.95	1.14	.73	.36	2.81	.52	1.82	.47
Region:									
Northeast.	1,254	7.34	3.17	2.50	.68	4.17	.64	2.20	1.33
North Central.	2,013	3.68	.05	*	.05	3.63	.73	2.74	.16
South.	1,105	.57	.40	*	.40	.17	.04	.12	*
West	1,481	3.02	1.52	*	.71	1.50	.53	.74	.23
Employee size group:									
250-499.	353	.62	.38	.38	*	.24	*	.19	.05
500-999.	699	.97	.45	.10	.20	.52	.25	.19	.08
1,000 or more.	3,441	9.92	2.52	1.67	.85	7.40	1.26	4.90	1.24
Form of operation:									
Company-operated.	1,181	4.27	1.88	1.62	.26	2.39	.49	1.78	.11
Contractor-operated.	1,743	3.78	.73	.23	.42	3.05	.54	1.84	.67

*Less than 0.05 per cent or 0.005 pounds.

^{1/}Includes small quantity of carcass.

Table 54 --PORK, by form:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total pork	Fresh, frozen, cured							Canned
			Total	Primal 1/	Retail cuts				Portion size	
					Total	Regular and restaurant		Cured		
						Total	Fresh, frozen			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	80.5	74.8	4.1	74.8	74.3	54.2	68.1	6.0	39.4
Region:										
Northeast.	1,254	80.8	69.8	1.7	69.8	68.0	44.1	62.7	5.3	48.1
North Central.	2,013	78.0	72.2	4.2	72.2	72.2	56.6	64.9	8.3	42.5
South.	1,105	85.3	85.3	7.8	85.3	85.3	61.6	81.3	3.7	24.9
West	1,481	76.6	73.5	*	73.5	73.5	57.1	63.2	3.5	35.6
Employee size group:										
250-499.	353	67.4	60.2	*	60.2	58.6	36.9	49.3	3.3	25.9
500-999.	699	82.1	74.9	3.7	74.9	74.9	51.6	70.9	7.2	38.3
1,000 or more.	3,441	91.0	88.1	8.2	88.1	88.1	72.6	82.7	7.3	52.9
Form of operation:										
Company-operated	1,181	85.3	78.2	6.0	78.2	76.7	52.5	72.3	7.4	46.0
Contractor-operated.	1,743	77.8	72.9	3.0	72.9	72.9	55.2	65.7	5.2	35.7
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	148.30	111.15	18.86	92.30	90.67	50.45	40.22	1.62	37.15
Region:										
Northeast.	1,254	89.54	46.12	.39	45.73	44.82	20.80	24.02	.91	43.42
North Central.	2,013	198.02	152.44	40.52	111.92	108.94	67.69	41.24	2.98	45.58
South.	1,105	145.09	126.51	10.35	116.16	115.69	58.12	57.57	.47	18.58
West	1,481	118.30	92.09	*	92.09	91.34	49.28	42.06	.75	26.21
Employee size group:										
250-499.	353	32.61	22.92	*	22.92	22.74	11.23	11.51	.18	9.69
500-999.	699	74.79	44.45	2.05	42.40	40.97	18.29	22.68	1.43	30.34
1,000 or more.	3,441	325.92	256.94	52.50	204.45	201.31	117.71	83.60	3.14	68.98
Form of operation:										
Company-operated	1,181	198.87	149.32	46.20	103.11	101.45	49.69	51.76	1.66	49.55
Contractor-operated.	1,743	119.64	89.51	3.35	86.16	84.56	50.89	33.67	1.60	30.12

* Less than 0.05 percent or 0.005 pounds.

1/ Loins make up large share of primal.

Table 55 --PORK, retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total retail cuts	Fresh, frozen								
			Total	Loin	Ham, fresh	Chops and steaks	Shoulders and butts	Spare ribs	Sausage	Hocks	Other 1/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
PLANTS HAVING	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
All plants	1,537	74.8	54.2	23.1	6.8	22.4	10.2	6.0	26.8	2.8	2.3
Region:											
Northeast.	1,254	69.8	44.1	14.7	7.0	24.8	3.6	.6	21.2	1.2	1.2
North Central.	2,013	72.2	56.6	33.3	5.2	23.0	12.0	6.2	26.2	5.8	4.2
South.	1,105	85.3	61.6	16.5	9.4	18.8	11.8	9.4	36.3	.7	*
West	1,481	73.5	57.1	23.4	6.5	20.8	23.4	16.4	20.4	*	4.3
Employee size group:											
250-499.	353	60.2	36.9	13.0	2.0	18.0	3.7	3.4	13.6	1.3	2.8
500-999.	699	74.9	51.6	22.5	5.0	16.1	10.6	4.4	27.8	1.9	.8
1,000 or more.	3,441	88.1	72.6	33.1	13.0	32.5	15.9	9.9	37.9	5.1	3.4
Form of operation:											
Company-operated	1,181	78.2	52.5	22.6	6.5	18.6	11.9	5.6	19.7	3.4	1.2
Contractor-operated.	1,743	72.9	55.2	23.5	7.0	24.5	9.2	6.2	30.8	2.5	2.9
QUANTITY PER PLANT	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
All plants	1,537	92.30	50.45	15.28	3.15	10.06	9.17	4.35	6.21	1.49	.75
Region:											
Northeast.	1,254	45.73	20.80	6.97	3.01	5.49	.74	.15	2.97	.84	.62
North Central.	2,013	111.92	67.69	25.58	2.76	7.11	16.17	5.19	6.66	2.87	1.36
South.	1,105	116.16	58.12	10.36	4.26	19.90	7.97	5.75	9.52	.36	*
West	1,481	92.09	49.28	7.56	1.97	12.17	8.48	13.06	5.66	*	.38
Employee size group:											
250-499.	353	22.92	11.23	3.04	1.06	2.54	.48	.82	2.88	.22	.20
500-999.	699	42.40	18.29	6.14	2.12	1.94	2.75	.79	4.32	.16	.07
1,000 or more.	3,441	204.45	117.71	35.41	6.07	24.87	23.37	11.04	11.10	3.94	1.92
Form of operation:											
Company-operated	1,181	103.11	49.69	11.44	3.99	10.65	14.84	2.74	5.16	.83	.05
Contractor-operated.	1,743	86.16	50.89	17.46	2.67	9.73	5.95	5.26	6.81	1.86	1.15

*Less than 0.05 percent or 0.005 pounds.

1/Includes items like pigsfeet, pigs knuckles, and backbones.

(Continued)

Table 55 --PORK, retail cuts:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Cured							Portion size			
		Total	Ham	Butts and shoulders	Smoked sausage	Bacon	Salt pork	Other 2/	Total	Breaded steaks	Chops and steaks	Other 3/
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	68.1	41.7	3.8	6.1	46.0	11.7	4.5	6.0	.4	4.6	1.2
Region:												
Northeast.	1,254	62.7	39.8	2.4	1.8	48.1	9.4	3.5	5.3	*	4.1	1.1
North Central.	2,013	64.9	37.3	5.2	8.9	43.6	8.1	2.6	8.3	1.0	5.8	2.0
South.	1,105	81.3	52.4	2.7	7.1	46.6	21.5	9.1	3.7	*	3.7	*
West	1,481	63.2	36.7	5.7	5.3	48.9	7.4	3.0	3.5	*	3.5	*
Employee size group:												
250-499.	353	49.3	32.6	2.3	4.2	30.0	6.6	2.1	3.3	*	3.3	*
500-999.	699	70.9	41.4	1.5	2.4	45.0	11.6	3.0	7.2	*	7.2	*
1,000 or more.	3,441	82.7	50.2	7.4	11.6	61.6	16.5	8.1	7.3	1.2	3.4	3.3
Form of operation:												
Company-operated.	1,181	72.3	44.0	4.8	5.6	49.8	12.6	5.8	7.4	*	6.8	1.1
Contractor-operated.	1,743	65.7	40.4	3.2	6.5	43.8	11.2	3.8	5.2	.6	3.4	1.2
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY PER PLANT												
All plants	1,537	40.22	25.31	.98	1.43	8.85	2.66	.99	1.62	.32	.89	.41
Region:												
Northeast.	1,254	24.02	13.32	1.07	.21	6.65	2.56	.20	.91	*	.23	.69
North Central.	2,013	41.24	27.98	.90	2.20	8.37	1.31	.48	2.98	.81	1.65	.53
South.	1,105	57.57	35.50	1.08	1.63	12.79	3.74	2.82	.47	*	.47	*
West	1,481	42.06	24.72	.63	1.47	6.95	7.53	.76	.75	*	.75	*
Employee size group:												
250-499.	353	11.51	6.48	.17	1.05	2.88	.71	.23	.18	*	.18	*
500-999.	699	22.68	15.36	.40	.51	4.23	1.60	.59	1.43	*	1.43	*
1,000 or more.	3,441	83.60	52.26	2.28	2.69	18.82	5.49	2.07	3.14	.93	1.01	1.19
Form of operation:												
Company-operated.	1,181	51.76	34.06	1.27	1.22	10.78	2.84	1.59	1.66	*	1.59	.07
Contractor-operated.	1,743	33.67	20.34	.81	1.56	7.76	2.56	.65	1.60	.51	.49	.60

* Less than 0.05 percent or 0.005 pounds.

2/ Includes small quantities of items like smoked loins, pickled pigsfeet, Canadian bacon.

3/ Includes small quantities of items like ham sticks and porkettes.

Table 56 --LUNCHEON MEATS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total luncheon meats	Frankfurters	Other							
				Total	Not canned						Canned
					Total	Smoked, not dry	Dry salami	Liverwurst	Fresh bockwurst	Other 1/	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	74.4	61.2	53.3	47.7	37.8	21.9	21.4	3.5	6.2	16.1
Region:											
Northeast.	1,254	83.2	69.7	66.8	58.1	42.3	31.1	31.7	*	5.3	21.1
North Central.	2,013	68.4	56.6	52.2	49.7	40.5	23.0	20.8	8.2	11.0	11.4
South.	1,105	75.6	60.9	41.3	33.1	27.9	10.3	11.4	.7	*	18.2
West	1,481	66.3	52.0	43.7	43.7	37.2	16.9	16.4	*	4.8	14.7
Employee size group:											
250-499.	353	58.9	44.7	38.7	34.4	25.2	19.5	19.7	1.4	1.4	10.2
500-999.	699	73.5	60.8	47.0	39.2	28.9	14.4	17.8	1.2	2.4	14.6
1,000 or more.	3,441	89.4	76.8	72.8	68.3	57.9	31.4	26.5	7.6	14.5	22.9
Form of operation:											
Company-operated	1,181	80.4	58.8	57.4	48.9	37.3	21.6	22.0	3.5	4.7	21.2
Contractor-operated.	1,743	70.9	62.6	51.0	47.1	38.0	22.1	21.1	3.5	7.2	13.2
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	43.17	16.63	26.54	17.83	12.32	2.32	1.39	1.14	.66	8.71
Region:											
Northeast.	1,254	36.62	13.95	22.67	13.65	8.03	3.16	2.01	*	.45	9.02
North Central.	2,013	49.11	15.01	34.10	25.55	17.55	2.52	1.46	2.72	1.29	8.56
South.	1,105	45.06	23.57	21.50	11.66	10.00	1.01	.43	.22	*	9.84
West	1,481	28.64	12.65	16.00	12.08	8.08	2.13	1.70	*	.17	3.91
Employee size group:											
250-499.	353	10.89	5.36	5.54	4.77	2.30	1.10	1.20	.11	.06	.77
500-999.	699	27.92	13.69	14.23	8.71	5.75	1.57	1.06	.12	.21	5.52
1,000 or more.	3,441	87.62	29.84	57.79	38.68	27.91	4.17	1.87	3.08	1.65	19.11
Form of operation:											
Company-operated	1,181	45.25	18.18	27.06	18.82	12.87	1.94	1.56	1.80	.65	8.24
Contractor-operated.	1,743	42.00	15.75	26.25	17.27	12.01	2.53	1.29	.77	.67	8.98

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantities of assorted kinds of luncheon meat.

Table 57 --VARIETY MEATS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total variety meats	Liver					Other			
			Total	Beef	Veal	Pork	Other 1/	Total	Brains	Tongue	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	22.3	18.7	13.6	1.9	1.9	3.2	5.2	1.7	3.0	1.4
Region:											
Northeast.	1,254	15.4	11.3	8.9	.6	*	3.0	4.1	1.1	3.0	*
North Central.	2,013	25.7	23.6	18.5	1.6	3.0	3.1	4.1	.5	2.5	2.0
South.	1,105	25.3	19.3	10.5	4.4	2.9	3.9	7.5	4.7	2.7	2.0
West.	1,481	22.1	19.4	16.4	*	*	3.0	8.2	*	6.9	1.3
Employee size group:											
250-499.	353	9.5	6.8	6.2	*	*	.6	4.0	1.1	2.9	*
500-999.	699	18.8	14.7	10.8	2.7	1.2	.9	4.5	1.5	1.9	1.2
1,000 or more.	3,441	37.5	33.5	23.2	2.9	4.4	7.9	6.9	2.5	4.2	2.8
Form of operation:											
Company-operated.	1,181	18.1	13.1	9.6	.8	.6	3.0	5.0	3.7	1.3	1.4
Contractor-operated.	1,743	24.7	21.8	15.9	2.5	2.7	3.4	5.3	.6	4.0	1.4
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	6.27	4.89	3.39	.27	.77	.45	1.38	.43	.32	.63
Region:											
Northeast.	1,254	3.28	2.77	2.17	.05	*	.55	.51	.08	.43	*
North Central.	2,013	5.29	4.61	3.08	.12	1.15	.26	.68	.03	.20	.45
South.	1,105	10.30	6.73	3.82	.87	1.29	.76	3.56	1.62	.14	1.80
West.	1,481	10.79	9.37	9.34	*	*	.03	1.42	*	1.18	.24
Employee size group:											
250-499.	353	1.16	.96	.95	*	*	.01	.20	.07	.13	*
500-999.	699	2.73	1.97	1.39	.30	.15	.13	.76	.58	.10	.07
1,000 or more.	3,441	14.39	11.33	7.57	.50	2.09	1.17	3.06	.60	.70	1.76
Form of operation:											
Company-operated.	1,181	7.45	4.47	3.92	.04	.20	.30	2.98	1.01	.43	1.54
Contractor-operated.	1,743	5.60	5.13	3.09	.41	1.10	.54	.47	.10	.25	.12

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantities of lamb, chicken, turkey, and goose liver.

2/ Includes small quantities of heart, sweetbreads, kidney, and tripe.

Table 58 --POULTRY:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total poultry ^{2/}	Chicken								
			Total	Fresh							
				Total	Wholes and halves				Selected parts		
					Total (6)	Broilers and fryers (7)	Roasting (8)	Stewing (9)	Total (10)	Legs and thighs (11)	Other ^{3/} (12)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	39.6	30.9	22.4	19.1	12.9	4.4	3.6	4.6	2.4	3.0
Region:											
Northeast.	1,254	37.6	30.5	19.9	15.2	8.2	1.7	5.8	4.7	1.7	3.0
North Central.	2,013	40.0	29.7	20.8	16.0	10.9	4.7	.5	6.8	4.2	4.6
South.	1,105	42.0	34.5	28.9	28.9	21.7	7.7	5.7	2.0	.7	1.2
West.	1,481	36.8	27.2	19.4	19.4	14.3	2.1	4.3	*	*	*
Employee size group:											
250-499.	353	25.6	21.8	13.9	10.9	7.4	1.3	2.2	3.0	1.4	3.0
500-999.	699	34.4	29.4	19.0	18.0	9.5	5.6	5.2	1.9	1.0	.9
1,000 or more.	3,441	57.5	40.9	33.5	27.8	21.3	6.0	3.2	8.6	4.6	5.1
Form of operation:											
Company-operated.	1,181	42.9	36.2	21.7	19.2	10.8	6.1	5.1	3.4	1.1	3.4
Contractor-operated.	1,743	37.7	28.0	22.8	19.1	14.1	3.4	2.7	5.2	3.1	2.8
QUANTITY PER PLANT											
All plants	1,537	37.73	19.29	12.89	11.86	6.69	3.66	1.50	1.03	.41	.61
Region:											
Northeast.	1,254	28.54	7.53	6.32	5.40	2.63	.48	2.30	.91	.36	.55
North Central.	2,013	30.67	13.29	8.78	7.04	4.70	2.13	.21	1.74	.71	1.02
South.	1,105	61.91	43.42	29.14	28.87	15.57	10.60	2.70	.27	.09	.18
West.	1,481	31.97	18.91	6.84	6.84	3.96	1.43	1.44	*	*	*
Employee size group:											
250-499.	353	17.90	14.04	3.11	2.37	1.27	.27	.83	.75	.33	.41
500-999.	699	16.50	9.61	6.65	6.28	2.79	2.18	1.32	.37	.24	.13
1,000 or more.	3,441	76.54	33.50	27.92	25.99	15.46	8.23	2.30	1.93	.66	1.27
Form of operation:											
Company-operated.	1,181	54.79	27.46	13.15	12.25	5.75	4.63	1.88	.90	.31	.59
Contractor-operated.	1,743	28.05	14.65	12.74	11.64	7.23	3.12	1.29	1.10	.47	.63

(Continued)

* Less than 0.05 percent or 0.005 pounds.

^{1/}See table 45 for quantities of poultry prepared off the premises, then brought in and sold in plants.^{2/}Includes small quantities of duck, pheasant, and Cornish hens.^{3/}Includes such items as breasts, wings, necks, backs, and giblets and may include some quantities of legs not elsewhere reported.

Table 58 --POULTRY:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956^{1/}--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Chicken--Continued						Turkey		
		Frozen					Canned	Total 4/	Fresh wholes and halves	Frozen wholes and halves
		Total	Wholes and halves			Selected parts				
			Total	Broilers and fryers	Roasting and stewing					
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	4.9	2.6	2.0	.6	2.5	5.8	21.0	16.6	2.2
Region:										
Northeast.	1,254	3.5	1.2	1.2	*	3.0	7.6	20.0	17.0	.6
North Central.	2,013	6.8	3.2	2.0	1.1	3.6	5.2	22.8	16.7	2.5
South.	1,105	2.7	2.0	1.2	.7	.7	5.2	19.5	16.3	3.3
West	1,481	7.8	7.8	7.8	*	*	4.3	20.4	15.2	3.0
Employee size group:										
250-499.	353	2.0	2.0	.6	1.4	*	5.8	12.7	10.5	.6
500-999.	699	5.4	1.3	1.3	*	4.1	6.6	13.0	8.2	4.8
1,000 or more.	3,441	7.2	4.4	3.9	.5	3.3	5.0	36.5	30.4	1.1
Form of operation:										
Company-operated	1,181	5.2	3.2	2.0	1.2	2.0	12.9	23.2	16.8	3.3
Contractor-operated.	1,743	4.8	2.2	2.0	.3	2.8	1.8	19.8	16.5	1.5
QUANTITY PER PLANT										
All plants	1,537	2.13	1.88	1.53	.35	.24	4.27	18.31	16.25	1.43
Region:										
Northeast.	1,254	.31	.06	.06	*	.25	.91	21.00	20.40	.07
North Central.	2,013	2.44	2.03	1.57	.45	.41	2.07	17.05	14.39	1.57
South.	1,105	1.46	1.44	.74	.70	.03	12.82	18.49	15.29	3.20
West	1,481	11.14	11.14	11.14	*	*	.94	13.05	12.49	.03
Employee size group:										
250-499.	353	.75	.75	.18	.57	*	10.18	3.86	3.56	.01
500-999.	699	.84	.58	.58	*	.26	2.11	6.87	3.25	3.62
1,000 or more.	3,441	4.63	4.18	3.69	.49	.45	.95	42.68	40.54	.60
Form of operation:										
Company-operated	1,181	3.02	2.89	2.39	.50	.13	11.28	26.98	22.55	3.27
Contractor-operated.	1,743	1.62	1.31	1.04	.27	.31	.30	13.39	12.68	.39

*Less than 0.05 percent or 0.005 pounds.

^{4/} Includes small quantities of canned and selected parts, fresh.

Table 59 --FISH AND SHELLFISH, by form:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fish and shellfish	Fish					Shellfish			
			Total	Fresh	Frozen	Canned	Cured, dried, smoked, kippered 2/	Total	Fresh	Frozen	Canned
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	76.0	74.9	11.0	29.7	69.5	3.4	34.5	5.6	15.3	22.2
Region:											
Northeast.	1,254	84.9	84.9	10.6	27.0	79.0	5.8	44.1	5.9	17.1	32.9
North Central.	2,013	77.1	76.1	14.3	28.3	70.3	2.0	35.2	4.6	15.0	20.7
South.	1,105	61.5	60.3	5.9	35.8	55.0	3.4	17.9	6.9	12.1	5.9
West.	1,481	83.1	77.5	10.8	27.6	75.3	*	49.4	4.8	21.2	44.2
Employee size group:											
250-499.	353	64.3	63.7	5.9	17.7	56.5	*	26.0	1.9	8.3	18.2
500-999.	699	78.0	78.0	8.8	34.1	74.6	4.8	26.3	4.5	13.5	15.9
1,000 or more.	3,441	84.7	82.2	17.7	36.4	76.3	5.0	50.3	9.9	23.4	31.8
Form of operation:											
Company-operated.	1,181	84.4	84.4	8.6	33.4	79.8	3.5	46.3	5.4	16.7	33.3
Contractor-operated.	1,743	71.2	69.5	12.3	27.6	63.6	3.3	27.8	5.6	14.5	15.8
QUANTITY PER PLANT											
All plants	1,537	74.08	61.81	2.19	10.78	48.05	.79	12.26	1.22	3.55	7.50
Region:											
Northeast.	1,254	81.53	62.79	.96	11.26	48.56	2.02	18.74	1.81	4.51	12.42
North Central.	2,013	75.83	66.78	3.76	9.19	53.70	.13	9.04	.61	2.92	5.52
South.	1,105	62.94	57.18	.85	12.91	42.84	.58	5.77	1.68	3.51	.58
West.	1,481	71.24	43.60	3.22	10.50	29.88	*	27.64	.60	3.24	23.81
Employee size group:											
250-499.	353	24.81	21.57	.40	2.78	18.39	*	3.24	.08	1.14	2.02
500-999.	699	53.40	42.73	.54	6.55	35.31	.33	10.67	.79	3.17	6.71
1,000 or more.	3,441	139.39	117.30	5.45	22.25	87.65	1.95	22.09	2.69	6.13	13.28
Form of operation:											
Company-operated.	1,181	131.53	114.19	1.77	15.33	95.62	1.48	17.33	1.19	4.11	12.03
Contractor-operated.	1,743	41.50	32.11	2.44	8.21	21.07	.39	9.39	1.23	3.23	4.92

* Less than 0.05 percent or 0.005 pounds.

1/ See table 45 for discussion of fish prepared in off the premise kitchens, brought in and sold in plants.

2/ Includes small quantities of items like dried codfish, kippered herring, and smoked salmon.

Table 60 --FISH, fresh and frozen:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fish, fresh and frozen	Cod ^{2/}			Flounder-Sole			Haddock		
			Total	Steaks and fillets	Whole and dressed	Total	Fillets	Whole and dressed	Total	Steaks and fillets	Whole and dressed
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	37.9	9.0	7.1	1.9	2.9	1.8	1.0	11.7	6.5	5.2
Region:											
Northeast.	1,254	34.0	6.4	5.8	.6	4.1	3.0	1.2	17.1	8.2	8.8
North Central.	2,013	42.0	14.0	10.8	3.1	2.1	1.6	.5	7.2	3.6	3.6
South.	1,105	37.1	6.4	4.5	2.0	2.7	.7	2.0	12.8	8.7	4.1
West.	1,481	33.3	*	*	*	2.1	2.1	*	11.3	8.6	2.6
Employee size group:											
250-499.	353	23.0	5.3	3.9	1.4	3.0	3.0	*	3.8	3.8	*
500-999.	699	38.6	9.7	7.6	2.1	1.8	.4	1.4	12.3	8.3	4.0
1,000 or more.	3,441	51.0	11.7	9.5	2.2	3.7	2.1	1.6	18.5	7.3	11.1
Form of operation:											
Company-operated.	1,181	38.7	11.2	10.4	.8	2.8	1.4	1.4	11.2	3.7	7.4
Contractor-operated.	1,743	37.5	7.8	5.2	2.5	2.9	2.0	.8	12.0	8.1	3.9
QUANTITY PER PLANT											
All plants	1,537	12.98	2.13	1.81	.33	.42	.23	.18	3.29	2.10	1.18
Region:											
Northeast.	1,254	12.22	2.25	2.24	.02	.67	.49	.18	3.17	1.53	1.64
North Central.	2,013	12.95	3.19	2.60	.59	.38	.11	.27	1.51	.54	.96
South.	1,105	13.76	.80	.45	.35	.24	.15	.09	6.71	5.65	1.06
West.	1,481	13.72	*	*	*	.21	.21	*	1.94	.96	.98
Employee size group:											
250-499.	353	3.17	.84	.36	.49	.11	.11	*	.22	.22	*
500-999.	699	7.09	1.71	1.61	.10	.10	.04	.06	1.72	1.27	.46
1,000 or more.	3,441	27.70	3.73	3.34	.39	1.01	.54	.47	7.62	4.64	2.98
Form of operation:											
Company-operated.	1,181	17.09	3.25	3.21	.04	.37	.04	.33	1.78	.37	1.42
Contractor-operated.	1,743	10.65	1.50	1.01	.49	.45	.35	.10	4.14	3.09	1.05

(Continued)

* Less than 0.05 percent or 0.005 pounds.

^{1/} See table 45 for discussion of fish and shellfish prepared in off the premise kitchens, then brought in and sold in plants.^{2/} Excludes Rock and Ling cod.

Table 60 --FISH, fresh and frozen:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities (13)	Average plant size (count of employees) (14)	Halibut			Ocean perch (18)	Pike (19)	Salmon (20)	Swordfish (21)	Fish fillets, not speci- fied as to kind (22)	Fish sticks (23)	Other 3/ (24)
		Total (15)	Steaks and fillets (16)	Whole and dressed (17)							
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	3.6	.9	2.7	8.4	1.5	1.4	1.2	2.2	3.7	7.1
Region:											
Northeast.	1,254	1.7	*	1.7	3.5	*	1.2	2.9	1.8	5.9	5.3
North Central.	2,013	3.5	*	3.5	8.2	3.7	1.6	*	4.2	3.6	6.3
South.	1,105	3.9	1.2	2.7	16.3	*	.7	.7	*	1.5	8.6
West	1,481	11.3	9.1	2.1	2.1	*	4.3	2.6	*	3.5	14.3
Employee size group:											
250-499.	353	1.5	1.5	*	4.2	*	1.8	*	1.6	1.6	4.6
500-999.	699	3.7	.4	3.3	9.0	1.3	*	*	1.3	5.5	6.7
1,000 or more.	3,441	5.4	.7	4.6	11.7	3.0	2.5	3.5	3.6	3.9	9.7
Form of operation:											
Company-operated	1,181	6.5	2.0	4.6	11.3	1.8	1.3	1.2	*	5.8	6.4
Contractor-operated.	1,743	1.9	.3	1.7	6.8	1.3	1.5	1.2	3.5	2.5	7.5
QUANTITY PER PLANT											
All plants	1,537	1.82	.26	1.56	1.56	.40	.56	.60	.31	.63	1.26
Region:											
Northeast.	1,254	2.98	*	2.98	.35	*	.05	1.69	.14	.60	.32
North Central.	2,013	.96	*	.96	2.01	.99	1.12	*	.67	.85	1.27
South.	1,105	1.47	.30	1.18	2.68	*	.13	.06	*	.36	1.31
West	1,481	3.12	2.91	.21	.11	*	1.07	1.46	*	.49	5.33
Employee size group:											
250-499.	353	.29	.29	*	.51	*	.32	*	.13	.06	.69
500-999.	699	1.06	.02	1.04	.94	.20	*	*	.03	.58	.75
1,000 or more.	3,441	3.96	.46	3.50	3.13	.96	1.32	1.74	.75	1.22	2.27
Form of operation:											
Company-operated	1,181	4.12	.53	3.59	2.40	.33	1.18	.97	*	1.23	1.45
Contractor-operated.	1,743	.51	.10	.41	1.09	.44	.21	.39	.49	.29	1.15

* Less than 0.05 percent or 0.005 pounds.

3/ Includes small quantities of mackerel, red snapper, Rock and Ling cod, sea and lake trout, sea bass, smelts, whiting, and similar items.

Table 61 --SHELLFISH, fresh and frozen:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh and frozen shellfish 1/	Clams		Crab	Lobster	Oysters 3/	Scallops 3/	Shrimp		
			Total 2/	In-shell					Total	Shelled	In-shell
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	19.2	1.3	.2	1.3	1.4	4.0	4.2	14.7	12.9	2.8
Region:											
Northeast.	1,254	21.2	3.0	.6	2.4	3.5	5.3	6.5	10.6	9.4	1.8
North Central.	2,013	19.6	1.1	*	*	.5	2.5	4.2	17.6	16.6	2.6
South.	1,105	15.2	*	*	2.0	.7	5.7	2.0	13.3	10.1	3.9
West.	1,481	22.5	*	*	1.3	*	1.3	2.1	20.4	16.9	3.5
Employee size group:											
250-499.	353	10.2	1.6	*	1.6	*	1.6	1.6	5.3	5.3	*
500-999.	699	14.9	*	*	1.4	1.5	4.2	2.5	11.4	9.6	1.8
1,000 or more.	3,441	31.6	2.3	.5	.8	2.6	6.0	8.2	26.4	23.1	6.2
Form of operation:											
Company-operated.	1,181	19.4	*	*	2.5	1.4	5.3	4.4	14.4	12.8	2.2
Contractor-operated.	1,743	19.1	2.1	.3	.6	1.4	3.3	4.1	14.8	13.0	3.1
QUANTITY PER PLANT											
All plants	1,537	4.77	.04	.01	.06	.40	.89	1.01	2.35	1.98	.37
Region:											
Northeast.	1,254	6.31	.08	.03	.04	1.13	1.11	2.27	1.69	1.51	.18
North Central.	2,013	3.53	.06	*	*	.05	.20	.44	2.78	2.39	.39
South.	1,105	5.19	*	*	.17	.17	1.93	.70	2.21	1.67	.54
West.	1,481	3.83	*	*	.20	*	.24	.04	3.14	2.71	.44
Employee size group:											
250-499.	353	1.22	.02	*	.02	*	.07	.59	.52	.52	*
500-999.	699	3.96	*	*	.04	.65	1.89	.59	.75	.56	.20
1,000 or more.	3,441	8.81	.11	.03	.13	.51	.67	1.82	5.57	4.70	.88
Form of operation:											
Company-operated.	1,181	5.30	*	*	.07	.60	1.35	1.26	2.02	1.69	.33
Contractor-operated.	1,743	4.46	.07	.01	.06	.28	.63	.87	2.54	2.14	.39

* Less than 0.05 percent or 0.005 pounds.
 1/ Includes small quantity of abalone.
 2/ Includes small quantities of shucked clams.
 3/ Includes small quantities in-shell.

Table 62.--CANNED FISH AND SHELLFISH:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total canned fish and shellfish	Fish, canned							
			Total fish	Bonito	Salmon			Sardines		
					Total	Pink or chum	Other	Total	3 3/4 oz. can or less	More than 3 3/4 oz. can
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	70.2	69.5	4.3	45.8	10.6	36.2	18.5	14.1	5.2
Region:										
Northeast.	1,254	79.0	79.0	5.3	47.5	2.3	45.1	27.5	17.6	11.7
North Central.	2,013	71.3	70.3	5.3	53.4	12.9	42.6	15.5	14.0	2.0
South.	1,105	55.0	55.0	2.7	34.7	16.6	18.0	12.6	9.9	2.7
West.	1,481	81.0	75.3	*	32.0	10.8	24.2	17.8	14.3	4.8
Employee size group:										
250-499.	353	57.1	56.5	4.1	36.2	7.2	30.3	8.6	7.5	1.1
500-999.	699	74.6	74.6	1.5	45.0	12.1	33.5	15.9	12.5	3.4
1,000 or more.	3,441	78.0	76.3	7.3	55.2	12.1	44.3	30.1	21.6	10.8
Form of operation:										
Company-operated.	1,181	79.8	79.8	5.5	61.5	13.6	50.7	23.6	19.4	5.4
Contractor-operated.	1,743	64.8	63.6	3.7	36.8	8.9	27.9	15.6	11.0	5.1
QUANTITY PER PLANT		Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	55.54	48.05	.72	25.33	5.57	19.76	4.20	1.83	2.38
Region:										
Northeast.	1,254	60.99	48.56	1.13	14.85	.33	11.52	8.97	1.62	7.35
North Central.	2,013	59.22	53.70	.80	35.15	8.14	27.01	1.69	1.60	.10
South.	1,105	43.42	42.84	.29	25.99	8.66	17.34	2.05	1.53	.52
West.	1,481	53.69	29.88	*	9.23	1.70	7.53	6.31	5.38	.93
Employee size group:										
250-499.	353	20.41	18.39	.25	8.40	.80	7.60	.31	.22	.10
500-999.	699	42.03	35.31	.10	17.33	5.98	11.36	1.80	1.20	.60
1,000 or more.	3,441	100.93	87.65	1.75	48.65	9.55	39.10	10.11	3.91	6.20
Form of operation:										
Company-operated.	1,181	107.65	95.62	.38	57.40	11.04	46.36	7.87	2.88	4.99
Contractor-operated.	1,743	26.00	21.07	.91	7.16	2.47	4.69	2.12	1.23	.89

* Less than 0.05 percent or 0.005 pounds.

^{1/}See table 45 for discussion of fish and shellfish prepared in off the premise kitchens, then brought in and sold in plants.

(Continued)

Table 62 --CANNED FISH AND SHELLFISH:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Fish, canned--Continued				Shellfish, canned				
		Tuna			Other 2/	Total shellfish	Clams 3/	Crab	Shrimp	Other 4/
		Total	4 lb. can or less	More than 4 lbs.						
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	59.7	49.4	14.9	4.8	22.2	13.6	5.7	4.0	4.2
Region:										
Northeast.	1,254	69.1	57.4	17.6	8.2	32.9	15.3	14.7	5.3	12.4
North Central.	2,013	59.4	49.5	13.5	5.3	20.7	16.0	1.0	4.1	.5
South.	1,105	45.4	37.4	11.9	1.2	5.9	1.5	1.2	2.5	.7
West.	1,481	72.7	58.4	22.9	*	44.2	38.1	11.2	3.5	2.6
Employee size group:										
250-499.	353	50.0	47.2	6.1	3.0	18.2	8.8	5.2	5.9	4.9
500-999.	699	63.6	50.6	18.0	5.2	15.9	8.0	8.7	4.0	2.6
1,000 or more.	3,441	64.8	50.4	20.0	6.1	31.8	23.7	3.3	2.3	5.1
Form of operation:										
Company-operated.	1,181	70.1	52.9	26.8	10.7	33.3	18.4	9.8	8.5	6.9
Contractor-operated.	1,743	53.8	47.5	8.2	1.5	15.8	10.9	3.4	1.5	2.6
QUANTITY PER PLANT		Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	16.91	10.38	6.53	.88	7.50	5.64	.70	.45	.71
Region:										
Northeast.	1,254	20.97	13.51	7.46	2.65	12.42	7.94	1.88	.54	2.06
North Central.	2,013	15.88	9.91	5.97	.18	5.52	4.66	.19	.63	.04
South.	1,105	14.37	7.79	6.58	.15	.58	.17	.13	.13	.15
West.	1,481	14.34	8.73	5.61	*	23.81	22.24	.67	.08	.82
Employee size group:										
250-499.	353	9.31	7.12	2.19	.13	2.02	1.09	.34	.18	.41
500-999.	699	15.53	11.73	3.79	.55	6.71	4.43	1.33	.69	.26
1,000 or more.	3,441	25.23	12.05	13.18	1.90	13.28	10.99	.42	.46	1.41
Form of operation:										
Company-operated.	1,181	27.65	14.73	12.92	2.32	12.03	7.77	1.51	1.17	1.59
Contractor-operated.	1,743	10.82	7.91	2.91	.07	4.92	4.43	.24	.04	.21

*Less than 0.05 percent or 0.005 pounds.

2/Includes small quantities of anchovies, codfish, haddock, and similar items.

3/Includes small quantity of clam juice.

4/Includes small quantities of items like canned lobster tails, scallops, and oysters.

Table 63 --EGGS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total eggs ^{1/}	Total shell	Processed		
				Total	Frozen	Dried
(1)	(2)	(3)	(4)	(5)	(6)	(7)
	Number	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING						
All plants	1,537	79.6	78.7	7.4	6.2	2.2
Region:						
Northeast.	1,254	87.2	87.2	4.2	3.0	2.4
North Central.	2,013	75.4	73.3	7.2	6.2	1.5
South.	1,105	80.9	80.9	11.8	10.3	2.9
West.	1,481	65.4	65.4	7.4	6.1	2.6
Employee size group:						
250-499.	353	65.9	65.9	1.5	1.5	*
500-999.	699	82.3	81.1	1.2	1.2	*
1,000 or more.	3,441	89.4	88.1	18.9	15.5	6.3
Form of operation:						
Company-operated.	1,181	84.0	82.9	5.9	5.2	.9
Contractor-operated.	1,743	77.0	76.3	8.3	6.8	2.9
QUANTITY PER PLANT		Dozens	Dozens	Dozens	Dozens	Dozens
All plants	1,537	26.30	19.16	6.99	3.93	3.06
Region:						
Northeast.	1,254	20.99	18.34	2.66	1.01	1.64
North Central.	2,013	25.04	19.58	5.15	4.44	.71
South.	1,105	34.44	20.23	14.12	5.65	8.47
West.	1,481	27.52	16.20	11.32	7.57	3.75
Employee size group:						
250-499.	353	5.80	5.69	.11	.11	*
500-999.	699	12.93	12.74	.19	.19	*
1,000 or more.	3,441	58.10	37.77	19.91	11.06	8.85
Form of operation:						
Company-operated.	1,181	28.53	23.87	4.66	3.61	1.05
Contractor-operated.	1,743	25.03	16.49	8.31	4.11	4.21

*Less than 0.05 percent, 0.005 dozens

^{1/}Includes small quantities of fresh yolks and whites, out of shell.

To convert dozens to pounds:

Dozens of shell eggs x 1.50 = pounds.

Dozens of frozen eggs x 1.37 = pounds.

Dozens of dried eggs x .15 = pounds.

Table 64 .--DAIRY PRODUCTS, excluding butter:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total dairy products	Fresh fluid milk and cream									
			Total <u>1/</u>	Fresh fluid milk						Cream		
				Total	Whole <u>2/</u>	Butter- milk	Skim	Chocolate	Half and half (extra rich)	Total	Light	Heavy
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	86.6	77.1	76.5	76.3	32.6	3.7	42.9	2.7	33.6	30.2	5.4
Region:												
Northeast.	1,254	91.3	78.4	77.2	77.2	18.7	.6	38.1	3.5	42.2	32.3	12.3
North Central.	2,013	82.2	75.3	74.8	74.8	31.5	5.7	45.3	3.1	36.9	36.4	1.0
South.	1,105	86.8	75.5	75.5	74.8	47.6	1.5	44.3	1.2	14.1	14.1	2.7
West	1,481	91.3	87.9	87.9	87.9	46.8	14.0	45.1	2.6	48.4	44.1	11.6
Employee size group:												
250-499.	353	80.0	72.1	72.1	72.1	17.4	1.9	31.9	1.6	35.4	29.9	7.7
500-999.	699	86.0	77.3	77.3	76.8	32.4	1.8	45.0	3.4	27.4	24.4	5.0
1,000 or more.	3,441	93.2	81.4	79.8	79.8	46.8	7.2	51.0	3.1	38.0	36.2	3.7
Form of operation:												
Company-operated	1,181	92.2	81.1	81.1	80.6	34.3	3.4	38.0	.8	40.2	34.4	6.1
Contractor-operated.	1,743	83.4	74.8	73.9	73.9	31.6	3.9	45.7	3.8	29.9	27.9	5.0
QUANTITY PER PLANT	Number	Pounds ^{3/}	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts	Quarts
All plants	1,537	278.06	64.40	59.60	47.99	3.76	.42	6.77	.66	4.36	4.26	.10
Region:												
Northeast.	1,254	240.46	62.20	55.92	47.13	1.25	.02	6.01	1.50	5.18	5.02	.16
North Central.	2,013	266.26	63.51	58.37	46.18	3.77	.57	7.43	.43	4.92	4.91	.01
South.	1,105	285.82	50.34	49.03	37.60	5.73	.04	5.59	.06	1.30	1.22	.08
West	1,481	497.65	134.39	125.28	103.49	7.77	2.83	10.67	.52	8.83	8.38	.45
Employee size group:												
250-499.	353	104.56	25.74	23.31	19.19	.55	.09	3.43	.04	2.43	2.37	.06
500-999.	699	163.58	41.91	39.25	32.49	1.93	.10	4.62	.12	2.56	2.44	.12
1,000 or more.	3,441	548.56	121.74	112.69	89.48	8.49	1.04	11.92	1.76	7.89	7.77	.12
Form of operation:												
Company-operated	1,181	346.04	67.88	63.52	52.43	4.32	.65	6.08	.04	3.56	3.51	.05
Contractor-operated.	1,743	239.52	62.43	57.38	45.47	3.44	.29	7.16	1.01	4.82	4.69	.13

- 1/ Includes small quantities of whipped cream, whip topping, and powdered cream.
2/ Includes small quantity of soft-curd milk.
3/ Product weight.

(Continued)

Table 64 --DAIRY PRODUCTS, excluding butter:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Manufactured dairy products										
		Total	Evaporated	Condensed	Dry milk products				Frozen products			
					Total	Nonfat	Whole	Cocoa and chocolate mix, dry	Total ^{4/}	Ice cream	Mellorine	Ice cream mix
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	86.0	32.1	3.1	44.5	17.4	7.3	35.4	74.1	74.1	.8	.6
Region:												
Northeast	1,254	91.3	38.1	3.5	42.9	13.6	6.5	34.0	77.9	77.9	*	*
North Central	2,013	80.7	17.8	1.5	44.5	14.9	6.1	38.3	73.8	73.8	1.0	1.5
South	1,105	86.8	44.8	5.9	44.7	27.5	8.6	32.5	69.2	69.2	.7	*
West	1,481	91.3	45.6	*	51.1	12.3	13.8	34.2	76.6	76.6	3.0	*
Employee size group:												
250-499	353	78.7	28.3	4.8	21.8	5.4	2.8	15.2	64.0	64.0	*	*
500-999	699	86.0	32.1	2.3	46.4	17.4	5.4	37.3	72.7	72.7	.6	1.2
1,000 or more	3,441	92.6	35.5	2.3	63.5	28.5	13.3	52.0	84.6	84.6	1.7	.6
Form of operation:												
Company-operated	1,181	92.2	42.8	2.6	48.3	19.6	9.2	37.8	79.8	79.8	1.1	.6
Contractor-operated	1,743	82.5	26.0	3.3	42.3	16.2	6.2	34.0	70.8	70.8	.6	.6
QUANTITY PER PLANT												
All plants	1,537	139.89	20.48	.67	39.55	22.82	3.15	13.58	50.94	50.12	.29	.17
Region:												
Northeast	1,254	107.23	11.77	.47	19.16	4.57	2.90	11.68	49.12	49.12	*	*
North Central	2,013	129.97	17.26	.32	27.84	12.70	2.57	12.56	54.90	54.11	.36	.43
South	1,105	177.63	20.69	1.64	88.94	64.10	4.98	19.87	42.30	41.80	.50	*
West	1,481	209.11	80.48	*	18.25	12.72	.89	4.64	67.59	61.59	.36	*
Employee size group:												
250-499	353	49.27	5.91	1.31	3.14	1.05	.14	1.94	27.79	27.76	*	*
500-999	699	73.60	10.68	.29	13.15	3.80	1.22	8.13	31.14	30.25	.07	.47
1,000 or more	3,441	287.48	43.37	.44	98.63	61.28	7.78	29.56	91.43	89.95	.76	.05
Form of operation:												
Company-operated	1,181	200.42	29.43	.33	63.46	41.32	5.24	16.89	70.38	69.70	.40	.04
Contractor-operated	1,743	105.58	15.40	.86	26.00	12.33	1.96	11.70	39.91	39.02	.22	.25

* Less than 0.05 percent or 0.005 Pounds (quarts).

^{4/} Includes small quantity of milk sherbet.

(Continued)

Table 6: --DAIRY PRODUCTS, excluding butter:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Manufactured dairy products--Continued										
		Cheese ^{5/}										
		Total	Cottage	Natural					Processed			
				Total	American type (cheddar)	Swiss	Cream	Other	Total 6/	American type (cheddar)	Swiss	Cheese spreads 7/
(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)	(38)	(39)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	75.7	26.6	41.7	19.0	6.5	9.8	27.8	61.0	57.7	21.0	5.0
Region:												
Northeast	1,254	83.2	18.3	48.1	16.4	10.5	16.5	34.7	66.8	63.9	20.0	8.8
North Central	2,013	70.1	31.7	37.5	20.0	7.2	6.2	24.1	56.6	52.0	28.8	4.1
South	1,105	73.9	22.8	42.3	21.7	2.0	8.9	26.2	58.1	55.9	13.1	3.4
West	1,481	82.6	46.4	36.0	14.8	*	4.8	25.2	73.5	72.2	7.4	*
Employee size group:												
250-499	353	64.5	20.8	30.0	6.5	6.1	8.1	18.6	48.2	46.6	13.4	3.3
500-999	699	73.1	25.0	39.5	19.5	3.0	7.4	26.2	55.5	53.3	16.9	5.8
1,000 or more	3,441	88.4	33.3	54.6	30.1	10.1	13.6	37.8	78.1	72.2	32.1	5.9
Form of operation:												
Company-operated	1,181	81.4	29.4	52.7	25.6	6.8	11.2	32.8	62.8	57.5	17.0	8.0
Contractor-operated	1,743	72.4	24.9	35.5	15.3	6.3	9.0	24.9	60.0	57.8	23.3	3.4
QUANTITY PER PLANT												
All plants	1,537	20.62	2.23	7.46	3.77	1.06	.78	1.86	10.93	8.66	1.64	.41
Region:												
Northeast	1,254	19.34	1.60	7.42	3.33	.66	.74	2.68	10.32	8.06	1.66	.60
North Central	2,013	21.41	2.01	7.68	3.19	1.91	1.02	1.55	11.73	9.06	1.79	.33
South	1,105	17.72	1.30	7.59	5.03	.39	.58	1.59	8.83	6.88	1.52	.44
West	1,481	32.64	10.06	5.78	4.56	*	.12	1.10	16.80	15.72	1.08	*
Employee size group:												
250-499	353	6.96	.77	2.27	.92	.40	.19	.76	3.91	3.34	.48	.09
500-999	699	13.68	1.51	5.61	3.12	.13	.51	1.86	6.56	5.10	1.03	.37
1,000 or more	3,441	39.90	4.26	14.02	7.01	2.55	1.56	2.88	21.62	16.99	3.30	.75
Form of operation:												
Company-operated	1,181	26.26	2.82	11.34	6.22	.96	1.40	2.75	12.10	10.00	1.37	.68
Contractor-operated	1,743	17.42	1.89	5.26	2.37	1.11	.42	1.36	10.27	7.89	1.80	.26

* Less than 0.05 percent or 0.005 pounds.

^{5/} See table 45 for discussion of cheese sandwiches prepared off the premises, then brought in and sold in plants.^{6/} Includes small quantity of "other" processed cheese.^{7/} Includes cheese foods.

Table 65 --FATS AND OILS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fats and oils	Butter	Margarine	Shortening			Salad and cooking oils	Salad dressing			
					Total 1/ 2/	Hydro- genated fats	Lard		Total 2/ 2/	Mayonnaise and mayonnaise type	French and french type	Salad dressing (starch base)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	85.3	57.2	49.8	60.0	42.2	27.9	47.3	74.7	39.9	28.1	37.3
Region:												
Northeast.	1,254	91.3	76.6	38.1	54.5	41.1	19.9	52.8	85.0	56.8	14.1	26.4
North Central.	2,013	80.7	60.0	49.8	62.4	41.9	31.3	40.9	70.3	23.0	37.7	49.0
South.	1,105	84.1	24.5	61.1	65.6	48.0	31.6	48.8	73.1	46.5	29.5	35.0
West.	1,481	91.3	74.9	60.2	48.4	27.3	28.6	57.1	61.4	42.8	26.3	23.0
Employee size group:												
250-499.	353	75.9	42.1	34.8	47.9	29.9	20.9	36.3	66.0	42.1	16.1	24.0
500-999.	699	86.1	54.6	49.1	52.9	37.8	25.3	40.0	72.2	41.4	25.3	35.2
1,000 or more.	3,441	93.2	73.5	64.2	78.0	58.0	36.8	64.7	85.1	36.3	40.0	51.7
Form of operation:												
Company-operated.	1,181	92.8	66.8	55.0	63.4	42.8	33.8	49.6	83.1	48.8	39.1	37.4
Contractor-operated.	1,743	81.1	51.8	46.8	58.1	41.9	24.5	46.1	70.0	34.8	21.8	37.3
QUANTITY PER PLANT												
All plants	1,537	188.59	12.33	25.53	82.75	52.37	26.51	27.15	40.83	11.80	7.68	21.35
Region:												
Northeast.	1,254	145.30	15.79	6.62	72.60	60.54	8.98	14.82	35.47	17.46	4.32	13.69
North Central.	2,013	167.59	14.83	15.94	75.12	43.68	24.83	14.86	46.83	7.53	10.94	28.36
South.	1,105	284.77	3.50	64.43	112.64	62.14	49.19	63.22	40.97	11.99	7.21	21.77
West.	1,481	152.17	14.41	24.28	63.13	31.89	31.23	23.34	27.01	11.88	4.34	10.79
Employee size group:												
250-499.	353	52.88	4.48	5.54	23.82	12.86	10.96	3.77	15.28	6.63	2.75	5.90
500-999.	699	103.97	8.20	13.96	38.49	25.33	13.16	13.64	29.68	9.90	5.11	14.67
1,000 or more.	3,441	395.37	23.54	55.13	179.85	114.91	53.77	61.74	75.10	18.40	14.69	42.01
Form of operation:												
Company-operated.	1,181	284.24	15.30	46.00	120.19	68.73	48.81	47.39	55.36	17.03	12.06	26.28
Contractor-operated.	1,743	134.36	10.64	13.93	61.53	43.10	13.87	15.68	32.58	8.84	5.19	18.55

1/ Includes small quantities of beef, chicken and salvaged fat (rendered).

2/ Includes small quantity of sandwich spread.

Table 66 --POTATOES, SWEETPOTATOES :

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total potatoes, sweetpotatoes	White							Sweetpotatoes		
			Total 1/	Fresh			Frozen 2/	Canned	Chips and sticks 3/	Total	Fresh	Canned
				Total	Unpeeled	Peeled						
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	80.8	79.5	70.3	67.7	4.3	3.1	17.8	24.9	29.4	4.4	25.9
Region:												
Northeast	1,254	81.4	79.7	68.6	66.2	4.1	3.5	10.6	24.5	17.6	3.5	15.3
North Central	2,013	77.5	76.5	72.3	68.3	7.1	4.1	15.8	16.5	25.8	2.6	23.1
South	1,105	82.8	81.3	63.4	63.4	*	1.2	30.9	38.7	49.2	8.7	42.7
West	1,481	91.3	91.3	91.3	87.0	4.3	2.1	13.4	26.9	31.0	3.5	27.6
Employee size group:												
250-499	353	69.5	69.5	54.2	54.2	*	4.0	10.6	23.5	15.6	2.9	12.7
500-999	699	81.0	78.2	69.0	67.3	4.0	1.6	19.6	23.0	33.2	4.2	29.5
1,000 or more	3,441	91.0	89.9	86.2	80.4	3.6	3.9	22.8	28.1	38.4	6.0	34.4
Form of operation:												
Company-operated	1,181	83.4	82.5	73.9	70.0	5.6	5.1	29.3	25.7	43.6	5.2	39.4
Contractor-operated	1,743	79.3	77.9	68.2	66.4	3.6	2.0	11.3	24.5	21.3	4.0	18.2
QUANTITY PER PLANT												
All plants	1,537	222.30	193.65	164.14	157.29	6.85	1.65	20.37	1.82	28.66	1.82	26.83
Region:												
Northeast	1,254	127.17	113.35	105.57	100.00	5.57	1.69	4.64	.76	13.83	.94	12.89
North Central	2,013	230.63	211.31	184.48	171.78	12.69	2.06	19.56	1.79	19.31	.87	18.44
South	1,105	326.01	260.27	196.93	196.93	*	1.11	42.67	2.73	65.75	4.58	61.17
West	1,481	211.70	197.83	180.80	178.66	2.14	.96	12.62	3.44	13.87	1.33	12.54
Employee size group:												
250-499	353	61.61	55.07	45.45	45.45	*	2.63	5.81	.79	6.54	.91	5.63
500-999	699	154.59	130.49	117.56	116.40	1.16	1.50	10.22	1.17	24.10	1.73	22.37
1,000 or more	3,441	435.61	382.22	318.35	299.68	18.67	.90	43.60	3.40	53.39	2.75	50.64
Form of operation:												
Company-operated	1,181	346.32	288.12	224.91	220.34	4.58	3.20	43.63	1.48	58.20	2.30	55.90
Contractor-operated	1,743	151.99	140.08	129.68	121.54	8.14	.77	7.18	2.01	11.91	1.55	10.36

* Less than 0.05 percent or 0.005 pounds.

1/ Includes instant potatoes (white).

2/ Chiefly French fried.

3/ Chiefly potato chips.

Table 67 --FRUITS AND VEGETABLES, other than potatoes and juices:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fruits and vegetables, other than potatoes, and juices	Fruits					Vegetables				
			Total	Fresh	Frozen	Canned	Dried	Total	Fresh	Frozen	Canned	Dried
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	86.3	75.9	46.5	13.6	73.6	38.3	86.3	78.4	26.0	80.2	66.0
Region:												
Northeast	1,254	90.2	73.3	46.4	8.8	66.9	28.2	90.2	77.4	18.2	80.8	57.0
North Central	2,013	82.7	80.1	52.2	17.4	80.1	45.5	82.7	77.7	30.7	81.6	72.4
South	1,105	86.1	69.6	37.4	13.5	68.2	38.0	86.1	79.3	25.9	74.3	63.6
West	1,481	91.3	85.3	45.0	11.8	85.3	41.1	91.3	84.8	32.0	91.3	76.6
Employee size group:												
250-499	353	78.7	61.5	26.0	1.5	57.2	20.8	78.7	66.0	17.1	66.6	44.3
500-999	699	86.3	77.0	44.2	10.0	75.5	36.0	86.3	78.6	23.1	80.3	64.8
1,000 or more	3,441	93.2	88.0	67.4	28.1	87.0	56.7	93.2	89.7	36.9	92.7	87.2
Form of operation:												
Company-operated	1,181	93.9	90.9	58.3	15.3	87.1	44.0	93.9	80.7	28.4	91.0	74.0
Contractor-operated	1,743	82.0	67.4	39.7	12.6	66.0	35.1	82.0	77.1	24.6	74.1	61.5
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	1,660.20	520.28	37.40	26.83	442.52	13.54	1,139.91	119.34	20.97	899.83	99.77
Region:												
Northeast	1,254	1,386.62	396.99	21.18	8.18	357.96	9.67	989.63	82.58	13.39	825.72	67.94
North Central	2,013	1,579.16	439.71	32.11	42.67	353.69	11.24	1,139.45	121.96	25.50	876.47	115.51
South	1,105	2,201.21	822.42	55.52	26.69	719.26	20.95	1,378.79	146.42	21.69	1,102.17	108.51
West	1,481	1,359.98	439.66	76.47	13.47	332.21	17.51	920.32	169.14	24.66	612.48	114.03
Employee size group:												
250-499	353	436.71	152.00	11.20	.48	135.96	4.36	284.70	37.44	8.17	218.65	20.43
500-999	699	1,037.65	316.56	17.34	10.39	282.28	6.55	721.09	77.54	10.01	585.65	47.90
1,000 or more	3,441	3,388.16	1,056.28	80.94	66.99	879.60	28.75	2,331.88	235.15	43.36	1,830.39	222.98
Form of operation:												
Company-operated	1,181	2,956.38	1,012.49	61.19	51.05	879.15	21.09	1,943.89	148.11	27.59	1,647.24	120.94
Contractor-operated	1,743	925.30	241.22	23.91	13.10	194.96	9.25	684.08	103.03	17.22	476.07	87.76

Table 68 --FRESH VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh vegetables	Dark green and deep yellow								
			Total	Dark green leafy				Carrots	Peppers 2/	Winter squash	Other 3/
				Total	Spinach	Collards, kale, mustard and turnip greens	Other 1/				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	78.4	50.0	13.1	1.2	1.2	11.3	39.7	29.3	1.0	.9
Region:											
Northeast.	1,254	77.4	52.3	13.0	1.8	2.3	8.9	42.8	33.0	1.2	1.2
North Central.	2,013	77.7	50.3	13.9	.5	*	13.4	34.6	29.0	*	.5
South.	1,105	79.3	45.2	11.3	1.5	2.0	10.1	42.7	24.9	2.0	.7
West.	1,481	84.8	55.4	14.8	1.3	*	13.5	45.9	31.1	2.1	2.6
Employee size group:											
250-499.	353	66.0	33.1	3.9	1.6	1.1	1.2	26.0	18.4	*	*
500-999.	699	78.6	45.2	9.4	*	.9	8.5	36.5	25.0	.9	.6
1,000 or more.	3,441	89.7	70.1	25.0	1.9	1.5	23.2	55.3	43.5	1.9	2.0
Form of operation:											
Company-operated.	1,181	80.7	56.1	14.0	1.9	1.9	11.2	43.2	30.7	.9	1.0
Contractor-operated.	1,743	77.1	46.5	12.5	.7	.7	11.3	37.7	28.5	1.0	.9
QUANTITY PER PLANT											
All plants	1,537	119.34	16.56	.81	.17	.15	.49	11.55	3.71	.25	.25
Region:											
Northeast.	1,254	82.58	14.36	1.30	.17	.27	.85	8.76	3.17	.53	.59
North Central.	2,013	121.96	15.85	.17	.01	*	.16	11.91	3.76	*	.01
South.	1,105	146.42	18.75	1.00	.14	.29	.58	13.11	4.13	.27	.24
West.	1,481	169.14	22.88	1.87	1.32	*	.54	16.23	4.21	.43	.15
Employee size group:											
250-499.	353	37.44	3.38	.22	.16	.05	.01	2.29	.87	*	*
500-999.	699	77.54	10.14	.37	*	.16	.21	8.15	1.52	.09	.02
1,000 or more.	3,441	235.15	34.89	1.78	.35	.23	1.20	23.35	8.44	.63	.70
Form of operation:											
Company-operated.	1,181	148.11	16.84	.83	.22	.17	.44	11.98	3.39	.12	.52
Contractor-operated.	1,743	103.03	16.40	.80	.15	.13	.52	11.30	3.89	.32	.09

(Continued)

- * Less than 0.05 percent or 0.005 pounds.
 1/ Includes small quantities of beet greens, cresses.
 2/ Includes small quantity of red peppers.
 3/ Includes small quantities of broccoli and pumpkin.

Table 68 --FRESH VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other green							Tomatoes	Other than dark green, deep yellow		
		Total	Cabbage			Snap beans 5/	Lettuce	Other		Total	Celery	Cucumbers
			Total 4/	Green and white	Red							
(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	67.2	44.6	44.6	1.8	.9	62.4	2.4	44.6	73.8	47.2	11.2
Region:												
Northeast.	1,254	68.6	36.4	36.4	1.1	*	67.4	.6	54.5	75.1	49.4	5.3
North Central.	2,013	66.9	47.0	47.0	1.5	*	61.6	2.6	39.8	71.8	50.8	18.3
South.	1,105	64.3	48.3	48.3	2.0	2.7	56.3	1.5	42.0	73.6	39.5	8.6
West	1,481	73.2	52.0	52.0	6.1	3.0	67.6	12.6	39.4	81.8	43.5	3.5
Employee size group:												
250-499.	353	50.6	24.8	24.8	2.2	.6	48.6	*	34.4	61.4	35.9	3.4
500-999.	699	64.1	40.8	40.8	*	1.5	55.9	.6	41.5	73.6	38.5	7.4
1,000 or more.	3,441	85.3	66.3	66.3	3.3	.5	81.5	6.3	57.0	85.5	66.0	21.9
Form of operation:												
Company-operated	1,181	72.3	51.7	51.7	2.9	.5	66.9	3.7	48.9	76.2	56.1	12.0
Contractor-operated.	1,743	64.2	40.5	40.5	1.2	1.0	59.9	1.6	42.2	72.5	42.1	10.7
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	43.85	24.04	23.35	.20	.39	18.87	.54	8.64	50.29	10.73	.78
Region:												
Northeast.	1,254	27.21	12.84	12.75	.09	*	14.32	.06	6.04	34.96	8.10	.29
North Central.	2,013	43.28	24.38	23.67	.09	*	18.65	.25	8.59	54.24	12.62	1.01
South.	1,105	58.36	34.26	33.05	.20	.71	23.01	.38	10.64	58.67	9.31	1.11
West	1,481	68.82	34.60	33.26	1.34	3.48	25.50	5.24	13.27	64.17	16.32	.24
Employee size group:												
250-499.	353	13.58	6.31	5.75	.17	.69	6.58	*	3.43	17.05	2.64	.08
500-999.	699	27.05	13.95	13.95	*	.44	12.63	.03	5.48	34.86	5.77	.26
1,000 or more.	3,441	87.96	50.13	48.64	.41	.07	36.22	1.54	16.50	95.80	22.96	1.92
Form of operation:												
Company-operated	1,181	62.15	35.65	34.65	.32	.61	25.27	.63	8.96	60.16	13.24	1.34
Contractor-operated.	1,743	33.48	17.46	16.95	.13	.27	15.25	.49	8.46	44.70	9.30	.46

(Continued)

- * Less than 0.05 percent or 0.005 pounds.
 4/ Includes small quantity of Chinese cabbage.
 5/ Includes small quantity of wax beans.

Table 68 --FRESH VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other than dark green, deep yellow--Continued									
		Onions			Cauliflower	Eggplant	Radishes	Rutabagas	Turnips	Summer squash	Other 6/
		Total	Mature	Green							
(26)	(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	67.0	65.2	6.0	1.6	2.4	14.2	3.0	4.0	1.9	5.7
Region:											
Northeast.	1,254	68.6	66.8	2.4	*	.6	5.3	*	4.7	1.1	7.1
North Central.	2,013	64.0	63.0	7.2	1.6	2.0	16.7	3.1	2.0	*	6.6
South.	1,105	68.4	65.2	6.7	1.5	5.2	22.5	6.7	7.2	4.9	1.5
West.	1,481	72.7	70.5	12.6	9.9	3.0	7.4	2.1	1.3	6.5	10.4
Employee size group:											
250-499.	353	53.8	53.8	2.1	2.3	*	5.3	*	*	1.7	1.6
500-999.	699	70.3	67.4	5.6	.8	1.8	12.1	6.0	4.4	1.3	2.2
1,000 or more.	3,441	75.9	73.4	9.9	1.9	5.3	24.4	2.8	7.4	2.8	12.9
Form of operation:											
Company-operated.	1,181	65.6	62.2	8.3	.7	2.5	15.5	5.8	4.9	2.2	3.9
Contractor-operated.	1,743	67.8	66.8	4.7	2.1	2.4	13.5	1.4	3.5	1.8	6.7
QUANTITY PER PLANT											
All plants	1,537	31.63	30.43	1.20	.63	.63	.51	1.49	1.69	.41	1.81
Region:											
Northeast.	1,254	22.72	22.53	.18	*	.05	.19	*	1.29	.17	2.15
North Central.	2,013	34.80	32.96	1.84	.26	.94	.44	1.19	.36	*	2.61
South.	1,105	35.79	34.48	1.31	.58	.96	.96	4.00	4.69	1.20	.07
West.	1,481	36.91	35.48	1.42	6.05	.06	.70	.64	.40	1.02	1.84
Employee size group:											
250-499.	353	13.78	13.72	.06	.13	*	.11	*	*	.27	.05
500-999.	699	22.99	22.10	.89	.60	.38	.38	3.11	.89	.13	.35
1,000 or more.	3,441	56.42	53.87	2.54	1.11	1.45	1.01	1.29	4.01	.81	4.84
Form of operation:											
Company-operated.	1,181	33.61	31.48	2.13	.56	.40	.75	3.17	3.23	.39	3.47
Contractor-operated.	1,743	30.51	29.84	.67	.66	.76	.37	.54	.81	.42	.87

* Less than 0.05 percent or 0.005 pounds.

6/ Includes quantities of items like beets, Brussels sprouts, endive, parsnips.

Table 69 --FROZEN VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total frozen vegetables	Broccoli	Brussel sprouts	Corn	Leafy vegetables		Lima beans	Mixed vegetables	Peas	Snap beans	Other ^{2/}
						Spinach	Other greens ^{1/}					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	26.0	10.1	4.5	5.6	7.9	3.1	11.4	6.0	13.2	6.5	11.3
Region:												
Northeast.	1,254	18.2	10.6	2.3	5.9	6.5	*	12.3	5.9	10.0	5.2	10.6
North Central.	2,013	30.7	10.4	5.2	6.2	11.4	*	12.6	7.3	18.0	8.7	13.6
South.	1,105	25.9	8.6	5.9	3.4	4.9	12.6	7.2	2.7	6.4	4.0	8.6
West	1,481	32.0	10.7	5.2	8.2	4.3	*	15.2	10.8	23.8	7.8	10.4
Employee size group:												
250-499.	353	17.1	6.2	3.5	5.1	5.6	1.5	9.8	5.3	7.4	5.2	7.8
500-999.	699	23.1	8.0	3.3	2.5	4.0	4.1	11.4	2.2	9.2	3.0	6.6
1,000 or more.	3,441	36.9	15.6	6.6	8.9	13.8	3.4	12.7	10.4	22.5	11.1	19.1
Form of operation:												
Company-operated	1,181	28.4	12.4	7.4	3.2	5.7	5.7	12.7	6.6	12.2	5.0	11.3
Contractor-operated.	1,743	24.6	8.7	2.9	6.9	9.2	1.6	10.6	5.6	13.8	7.3	11.3
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY PER PLANT												
All plants	1,537	20.97	2.05	1.41	1.52	1.56	1.38	2.83	3.04	3.20	1.66	2.31
Region:												
Northeast.	1,254	13.39	1.89	1.25	.90	.74	*	1.98	.63	2.62	1.58	1.80
North Central.	2,013	25.50	1.99	1.32	.89	2.25	*	3.37	6.41	4.44	2.30	2.53
South.	1,105	21.69	2.61	2.06	2.88	1.65	5.68	2.41	.72	.89	.42	2.36
West	1,481	24.66	1.03	.20	3.16	.66	*	5.01	1.73	7.00	2.71	3.16
Employee size group:												
250-499.	353	8.17	.69	.59	.61	.78	.66	1.57	.18	1.13	.48	1.48
500-999.	699	10.01	1.29	.64	.43	.38	1.60	2.26	.97	1.16	.28	1.02
1,000 or more.	3,441	43.36	4.03	2.92	3.42	3.43	1.84	4.55	7.67	7.10	4.08	4.33
Form of operation:												
Company-operated	1,181	27.59	3.07	2.43	1.24	1.32	2.87	4.03	2.01	4.64	2.20	3.78
Contractor-operated.	1,743	17.22	1.47	.83	1.68	1.70	.54	2.15	3.62	2.39	1.35	1.48

* Less than 0.05 percent or 0.005 pounds.

^{1/} Includes small quantities of turnip greens, collards, mustard greens, and kale.

^{2/} Includes small quantities of asparagus, carrots and peas, okra, squash, and similar items.

Table 70 --CANNED VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total canned vegetables	Asparagus	Cooked dry beans				Lima beans (green)	Snap beans	Wax beans	Bean sprouts	Beets
				Total 1/	Navy beans	Lima beans (mature)	Red beans					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	80.2	24.9	57.7	45.5	9.3	35.6	17.2	59.1	25.5	35.4	56.8
Region:												
Northeast.	1,254	80.8	19.9	53.4	50.5	6.5	21.1	18.2	51.6	37.5	28.2	56.9
North Central.	2,013	81.6	28.5	62.0	40.1	10.8	51.1	10.9	63.1	29.2	51.2	59.6
South.	1,105	74.3	22.4	55.8	48.4	10.4	27.0	28.4	56.4	11.3	22.7	47.8
West.	1,481	91.3	35.6	57.5	45.0	9.0	37.6	9.6	78.0	1.3	18.3	72.7
Employee size group:												
250-499.	353	66.6	13.5	39.5	30.2	1.5	19.4	15.8	34.1	13.7	17.9	34.1
500-999.	699	80.3	28.5	67.0	53.1	13.3	42.0	16.6	63.3	22.4	30.7	59.3
1,000 or more.	3,441	92.7	31.9	65.3	52.2	12.7	44.2	19.2	77.9	39.4	56.2	75.1
Form of operation:												
Company-operated.	1,181	91.0	39.2	71.5	60.6	14.3	42.9	25.9	67.6	31.5	30.9	69.5
Contractor-operated.	1,743	74.1	16.8	49.8	36.9	6.6	31.5	12.3	54.2	22.1	38.0	49.6
QUANTITY PER PLANT	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
All plants	1,537	899.83	17.86	90.81	55.03	8.83	25.64	13.91	77.29	26.73	15.95	44.55
Region:												
Northeast.	1,254	825.72	9.32	69.99	45.84	10.83	12.86	19.71	53.77	30.89	10.18	44.13
North Central.	2,013	876.47	20.33	114.23	67.48	8.71	38.04	8.79	66.90	28.02	24.64	45.55
South.	1,105	1,102.17	23.13	83.86	54.43	6.44	21.00	17.64	125.82	25.71	11.83	39.20
West.	1,481	612.48	21.75	65.72	21.10	9.55	24.27	5.04	65.50	3.17	3.49	60.74
Employee size group:												
250-499.	353	218.65	5.06	20.85	14.33	.28	5.88	3.32	39.14	2.57	4.92	11.52
500-999.	699	585.65	15.66	91.60	50.62	10.39	28.46	22.30	47.24	22.28	9.50	31.40
1,000 or more.	3,441	1,830.39	31.79	154.27	96.69	15.16	41.04	15.47	141.51	53.24	32.34	87.64
Form of operation:												
Company-operated.	1,181	1,647.24	39.48	142.27	80.19	19.85	40.63	26.27	147.93	50.75	23.53	78.29
Contractor-operated.	1,743	476.07	5.62	61.63	40.77	2.58	17.14	6.90	37.24	13.11	11.65	25.42

(Continued)

1/ Includes small quantities of other kinds of cooked dry beans.

Table 70 --CANNED VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Carrots ^{2/}	Corn	Greens					Mixed vegetables	Mushrooms and mushroom sauce	Okra	Onions
				Total	Spinach	Mustard, kale	Turnip	Other ^{3/}				
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	42.2	59.4	43.8	37.3	10.4	8.9	4.5	17.0	18.5	17.0	17.0
Region:												
Northeast.	1,254	38.7	56.2	27.5	26.3	.6	2.3	1.2	10.5	11.2	10.6	25.9
North Central.	2,013	46.4	59.8	46.7	42.2	7.2	3.2	3.2	21.8	28.2	15.1	9.9
South.	1,105	38.1	61.9	59.0	41.3	29.9	28.6	11.6	18.4	12.9	29.4	19.5
West.	1,481	47.6	62.3	41.7	41.7	1.3	*	1.3	11.6	12.6	11.3	11.7
Employee size group:												
250-499.	353	26.6	41.4	26.9	22.9	7.5	3.6	*	6.5	7.3	11.7	15.0
500-999.	699	42.0	60.3	44.0	34.6	10.7	8.5	5.7	21.3	21.5	10.9	10.2
1,000 or more.	3,441	56.7	75.1	59.0	53.1	12.8	14.1	7.6	22.5	25.9	27.8	25.4
Form of operation:												
Company-operated.	1,181	51.3	77.1	48.1	41.1	11.8	14.5	6.6	22.2	20.2	20.8	26.9
Contractor-operated.	1,743	37.1	49.4	41.3	35.1	9.7	5.8	3.4	14.1	17.5	14.9	11.4
QUANTITY PER PLANT												
All plants	1,537	40.65	99.05	47.10	27.44	10.28	7.06	2.32	9.32	4.10	8.56	20.21
Region:												
Northeast.	1,254	33.16	145.67	20.09	17.69	.11	1.13	1.16	4.08	2.82	3.86	27.59
North Central.	2,013	51.34	72.04	40.22	31.61	4.97	2.21	1.43	9.39	5.77	5.09	6.41
South.	1,105	29.56	98.46	97.18	33.96	33.82	24.04	5.36	16.42	2.56	20.88	38.40
West.	1,481	50.31	56.17	23.21	21.18	.49	*	1.55	5.74	5.40	4.96	3.37
Employee size group:												
250-499.	353	7.96	31.77	12.01	6.65	4.14	1.21	*	2.09	1.72	3.17	3.64
500-999.	699	25.47	53.13	30.48	20.35	5.19	3.74	1.20	6.97	3.42	2.50	10.32
1,000 or more.	3,441	85.40	205.44	95.47	53.41	20.87	15.67	5.52	18.23	6.96	19.41	45.03
Form of operation:												
Company-operated.	1,181	66.55	208.59	71.94	46.75	11.18	10.73	3.29	15.68	3.98	12.13	48.92
Contractor-operated.	1,743	25.96	36.95	33.02	16.50	9.77	4.99	1.76	5.71	4.17	6.54	3.93

(Continued)

* Less than 0.05 percent or 0.005 pounds.

^{2/} Includes small quantities of carrots and peas.^{3/} Includes other items like beet greens, collards, poke.

Table 70 --CANNED VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Peas, green	Peas, mature		Pimiento	Pumpkin	Sauerkraut	Tomatoes				Other 5/
			Total 4/	Blackeye peas				Total	Pulp	Puree	Paste	
(27)	(28)	(29)	(30)	(31)	(32)	(33)	(34)	(35)	(36)	(37)	(38)	(39)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	59.5	7.8	7.4	36.0	19.1	59.1	74.6	65.4	49.4	22.5	29.8
Region:												
Northeast.	1,254	52.1	.6	*	24.1	11.7	52.2	70.9	55.8	44.6	26.5	17.6
North Central.	2,013	60.8	2.0	2.0	38.8	21.1	63.7	81.1	72.6	58.2	23.8	42.1
South.	1,105	63.6	27.2	26.5	45.2	23.3	57.7	65.6	63.6	39.1	16.2	25.8
West.	1,481	68.8	3.5	1.3	38.6	23.8	66.3	84.8	70.6	55.0	19.9	23.8
Employee size group:												
250-499.	353	40.7	4.6	4.6	21.8	14.0	36.7	59.6	47.1	35.0	13.4	11.9
500-999.	699	59.4	8.3	7.9	32.8	16.4	59.4	74.5	63.1	44.4	16.9	26.1
1,000 or more.	3,441	76.7	10.3	9.3	52.3	26.3	79.3	88.5	84.3	67.4	36.3	49.8
Form of operation:												
Company-operated.	1,181	72.2	12.8	12.8	46.7	23.2	64.7	84.7	77.3	50.9	23.1	36.4
Contractor-operated.	1,743	52.2	5.0	4.3	30.0	16.7	55.8	68.8	58.6	48.5	22.2	26.0
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	58.30	13.38	9.74	7.40	17.66	42.99	228.89	149.80	62.68	16.11	15.11
Region:												
Northeast.	1,254	46.06	.11	*	3.80	6.95	35.93	253.59	145.87	96.05	11.19	4.02
North Central.	2,013	62.41	1.00	1.00	8.25	16.95	44.11	229.91	154.61	51.01	24.02	15.09
South.	1,105	71.70	52.72	38.20	8.94	29.78	52.06	228.18	168.89	47.66	11.48	28.14
West.	1,481	37.43	1.87	.71	12.86	25.15	33.74	110.38	63.98	39.70	6.69	16.48
Employee size group:												
250-499.	353	10.03	1.57	1.57	2.14	4.33	12.35	37.02	24.02	10.71	2.19	1.49
500-999.	699	52.54	5.15	3.74	4.03	8.83	29.40	105.10	72.26	26.00	6.50	8.35
1,000 or more.	3,441	108.22	32.21	23.07	15.52	38.47	84.32	525.27	340.60	146.03	38.23	34.18
Form of operation:												
Company-operated.	1,181	101.93	27.79	18.04	12.93	32.99	72.23	432.16	296.97	109.31	25.48	30.90
Contractor-operated.	1,743	33.56	5.20	5.03	4.27	8.96	26.41	113.63	66.36	36.25	10.80	6.16

* Less than 0.05 percent or 0.005 pounds.

4/ Includes small quantities of shellies, lentils, and chick peas.

5/ Includes small quantities of canned foods like peppers, green and red, artichokes, and squash.

Table 71 --FRESH FRUITS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total fresh fruit	Citrus					Other than citrus			
			Total	Grapefruit	Lemons	Oranges	Other 1/	Total	Apples 2/	Bananas	Other 3/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING											
All plants	1,537	46.5	35.6	13.1	25.7	17.2	2.3	32.2	27.3	8.1	8.4
Region:											
Northeast.	1,254	46.4	37.0	14.1	30.6	11.2	1.8	29.9	27.0	5.3	5.2
North Central.	2,013	52.2	37.3	14.5	23.3	21.8	2.0	34.4	28.1	7.1	10.9
South.	1,105	37.4	29.6	9.8	22.5	15.8	3.9	31.7	28.5	12.3	6.1
West	1,481	45.0	40.3	11.8	31.1	22.1	*	30.8	19.5	10.4	16.0
Employee size group:											
250-499.	353	26.0	21.1	5.6	14.4	9.9	*	15.4	14.0	1.6	3.6
500-999.	699	44.2	27.6	7.3	23.6	8.7	.9	30.5	24.1	7.1	6.0
1,000 or more.	3,441	67.4	56.6	25.5	38.1	32.2	5.7	49.3	42.8	14.9	15.1
Form of operation:											
Company-operated	1,181	58.3	44.3	17.8	30.2	20.3	3.8	43.3	37.3	10.6	10.5
Contractor-operated.	1,743	39.7	30.6	10.4	23.2	15.5	1.5	25.9	21.7	6.6	7.2
QUANTITY PER PLANT											
All plants	1,537	37.40	14.95	3.14	4.97	5.76	1.08	22.45	17.78	1.14	3.53
Region:											
Northeast.	1,254	21.18	9.22	2.68	3.54	2.76	.24	11.96	10.13	.35	1.48
North Central.	2,013	32.11	14.45	3.73	4.17	6.23	.32	17.66	12.57	.91	4.18
South.	1,105	55.52	21.91	2.57	8.29	7.44	3.61	33.61	27.08	2.48	4.06
West	1,481	76.47	17.86	3.73	3.88	10.25	*	58.61	50.61	1.20	6.80
Employee size group:											
250-499.	353	11.20	4.05	.65	1.38	2.02	*	7.15	5.42	.03	1.69
500-999.	699	17.34	7.65	.67	2.98	3.65	.36	9.70	8.55	.62	.53
1,000 or more.	3,441	80.94	32.04	7.82	10.21	11.25	2.76	48.90	38.11	2.68	8.12
Form of operation:											
Company-operated	1,181	61.19	22.49	3.32	8.03	8.42	2.72	38.70	33.16	1.99	3.55
Contractor-operated.	1,743	23.91	10.67	3.04	3.24	4.25	.14	13.24	9.07	.66	3.51

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantities of limes, tangerines, kumquats, and fresh orange and grapefruit segments.

2/ Includes small quantity of candied apples.

3/ Includes small quantities of fresh fruits like pears, grapes, and sweet cherries, avocados, and berries.

Table 72 --FROZEN FRUITS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total frozen fruit	Berries				Other fruits					
			Total	Strawberries	Blueberries	Other 1/	Total	Sour cherries	Sweet cherries	Peaches	Apples	Other 2/
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	13.6	8.8	6.2	4.4	2.7	9.3	5.7	1.3	2.9	5.7	2.6
Region:												
Northeast.	1,254	8.8	6.5	5.3	3.6	.6	4.7	1.7	1.7	2.3	4.7	1.7
North Central.	2,013	17.4	12.3	7.7	7.1	5.6	12.7	8.7	1.5	4.1	8.1	4.6
South.	1,105	13.5	7.3	5.9	2.2	.7	9.1	5.6	.7	2.0	2.9	*
West	1,481	11.8	3.5	1.3	*	2.1	10.4	6.5	*	1.3	5.3	3.5
Employee size group:												
250-499.	353	1.5	.9	.9	*	*	.6	.6	*	*	*	*
500-999.	699	10.0	6.3	4.6	2.9	3.6	6.6	1.2	2.2	3.7	2.7	2.4
1,000 or more.	3,441	28.1	18.5	12.5	9.9	4.3	20.0	14.9	1.6	4.8	13.8	5.1
Form of operation:												
Company-operated	1,181	15.3	10.8	8.2	3.9	4.3	9.9	5.4	2.6	5.1	5.9	3.5
Contractor-operated.	1,743	12.6	7.7	5.0	4.7	1.8	9.0	5.9	.6	1.6	5.5	2.0
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY PER PLANT												
All plants	1,537	26.83	10.90	6.41	1.41	3.08	15.93	3.69	3.46	1.47	5.67	1.64
Region:												
Northeast.	1,254	8.18	2.13	1.20	.87	.06	6.05	.72	.87	.84	3.31	.31
North Central.	2,013	42.67	13.06	2.96	2.61	7.49	29.61	5.85	7.94	2.84	9.34	3.65
South.	1,105	26.69	20.24	19.73	.44	.07	6.45	3.62	.11	.20	2.51	*
West	1,481	13.47	1.83	1.19	*	.64	11.64	4.11	*	.66	5.49	1.38
Employee size group:												
250-499.	353	.48	.12	.12	*	*	.36	.36	*	*	*	*
500-999.	699	10.39	3.40	1.14	.87	1.38	6.99	1.08	.93	2.11	2.66	.20
1,000 or more.	3,441	66.99	28.07	17.30	3.22	7.54	38.92	9.29	9.09	2.20	13.79	4.54
Form of operation:												
Company-operated	1,181	51.05	24.24	15.92	1.32	6.99	26.81	3.70	9.34	3.32	6.66	3.79
Contractor-operated.	1,743	13.10	3.33	1.02	1.46	.85	9.76	3.69	.12	.43	5.10	.42

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantities of frozen raspberries, blackberries, and boysenberries.

2/ Includes small quantities of frozen rhubarb, apricots, pineapple, grapefruit segments, and plums.

Table 73 --CANNED FRUITS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total canned fruit (excluding juices)	Citrus				Other than citrus					
			Total 1/	Grapefruit	Oranges 2/	Grapefruit and oranges	Total	Apples				Apricots 3/
								Total	Apples	Pie apples	Apple- sauce	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	73.6	23.0	14.4	9.3	6.4	73.6	60.0	18.7	8.4	54.4	31.3
Region:												
Northeast.	1,254	66.9	31.1	19.4	14.0	8.3	66.9	55.2	10.6	10.0	49.9	33.4
North Central.	2,013	80.1	24.6	15.9	8.7	8.7	80.1	63.3	16.6	5.2	60.2	33.6
South.	1,105	68.2	11.9	5.9	5.9	2.0	68.2	59.0	32.2	11.2	50.3	22.1
West	1,481	85.3	17.4	13.9	4.8	*	85.3	65.3	17.3	10.7	54.5	47.0
Employee size group:												
250-499.	353	57.2	12.4	6.8	4.0	4.7	57.2	41.3	13.8	3.8	35.2	22.5
500-999.	699	75.5	23.5	13.3	7.9	7.8	75.5	64.5	19.6	7.6	57.1	29.5
1,000 or more.	3,441	87.0	32.2	22.4	15.7	6.6	87.0	72.8	22.2	13.4	69.4	41.0
Form of operation:												
Company-operated	1,181	87.1	32.8	19.6	11.3	10.5	87.1	71.9	25.8	9.2	62.2	42.3
Contractor-operated.	1,743	66.0	17.4	11.4	8.2	4.1	66.0	53.3	14.6	7.9	50.0	25.0
QUANTITY PER PLANT												
All plants	1,537	442.52	25.41	7.73	15.32	2.33	417.11	81.80	29.56	8.73	43.50	21.91
Region:												
Northeast.	1,254	357.96	42.76	13.63	26.40	2.73	315.21	45.43	7.48	4.82	33.13	16.68
North Central.	2,013	353.69	10.31	3.22	3.40	3.70	343.38	55.42	9.38	3.48	42.55	21.13
South.	1,105	719.26	34.14	8.56	25.39	.19	685.12	178.06	94.69	22.46	60.90	27.11
West	1,481	332.21	6.88	6.13	.67	*	325.33	47.12	9.15	7.31	30.66	31.03
Employee size group:												
250-499.	353	135.97	5.88	2.59	2.29	.99	130.09	36.42	17.24	1.46	17.71	7.84
500-999.	699	282.28	7.80	3.04	2.36	2.40	274.48	51.37	13.84	3.87	33.65	12.15
1,000 or more.	3,441	879.60	60.43	17.06	39.87	3.48	819.17	153.03	56.14	20.13	76.75	44.29
Form of operation:												
Company-operated	1,181	879.15	59.49	16.93	37.24	5.31	819.66	154.01	67.03	7.47	79.51	45.75
Contractor-operated.	1,743	194.96	6.08	2.55	2.89	.63	188.88	40.86	8.32	9.45	23.09	8.39

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantity of nectarines.

2/ Mandarin oranges make up about one-half of this quantity.

3/ Includes small quantity of pie apricots.

(Continued)

Table 73 --CANNED FRUITS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other than citrus--Continued										
		Berries	Cherries				Peaches	Pears	Pineapple	Plums, prunes	Fruit cocktail	Other 5/
			Total 4/	Sour	Sweet	Maraschino						
(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	40.0	35.9	19.1	8.1	21.1	63.3	48.7	60.0	23.7	48.3	24.2
Region:												
Northeast.	1,254	27.0	27.6	8.8	8.8	16.4	56.3	47.5	51.1	20.0	41.6	24.1
North Central.	2,013	46.5	38.8	19.2	7.2	27.8	71.7	50.7	66.1	31.3	57.2	23.8
South.	1,105	43.9	41.9	31.5	9.4	16.8	58.0	43.7	59.0	13.8	41.0	25.5
West	1,481	44.5	33.4	18.6	5.7	16.5	63.7	61.1	67.1	30.8	50.3	22.1
Employee size group:												
250-499.	353	26.5	20.4	14.8	4.2	7.7	44.5	29.3	42.4	13.5	33.6	17.5
500-999.	699	38.8	38.6	21.9	6.3	17.6	65.5	45.1	61.8	19.9	51.5	25.1
1,000 or more.	3,441	53.6	47.6	20.4	13.5	36.7	78.4	70.1	74.6	36.8	58.6	29.4
Form of operation:												
Company-operated	1,181	49.1	48.8	24.2	15.9	27.8	76.5	64.4	76.2	32.5	66.1	35.7
Contractor-operated.	1,743	34.9	28.7	16.3	3.7	17.2	55.9	39.8	50.9	18.8	38.2	17.7
QUANTITY PER PLANT												
All plants	1,537	28.73	29.18	8.43	16.53	4.20	89.47	37.92	62.18	17.82	30.59	17.52
Region:												
Northeast.	1,254	9.97	12.53	5.25	4.17	3.11	74.62	33.17	56.23	16.74	35.51	14.31
North Central.	2,013	23.14	15.36	7.17	2.12	6.07	70.35	35.56	58.83	18.14	34.12	11.33
South.	1,105	61.93	74.09	12.15	58.89	3.05	148.71	50.15	74.16	20.43	18.37	32.10
West	1,481	23.32	21.05	16.89	2.12	1.78	51.29	27.80	64.95	10.77	32.45	15.55
Employee size group:												
250-499.	353	8.01	8.46	4.08	3.59	.80	18.39	11.63	19.70	4.92	8.39	6.32
500-999.	699	16.22	13.92	9.28	1.99	2.65	68.35	22.40	40.83	12.11	27.46	9.66
1,000 or more.	3,441	59.90	63.01	11.60	42.54	8.82	175.23	77.12	121.93	35.21	54.02	35.44
Form of operation:												
Company-operated	1,181	56.39	64.18	13.43	43.68	7.06	177.56	78.50	117.29	38.13	53.87	33.98
Contractor-operated.	1,743	13.05	9.33	5.59	1.14	2.57	39.52	14.91	30.94	6.31	17.39	8.19

4/ Includes small quantity of glazed cherries.

5/ Includes small quantities of canned fruits like figs, grapes, and rhubarb.

Table 74 --DRIED FRUITS AND VEGETABLES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total dried fruits and vegetables	Dried fruits				Dried vegetables					Peas, lentils
			Total	Prunes	Raisins, currants	Other 1/	Total 2/	Beans				
								Total 3/	Navy	Lima	Kidney, chili, other red beans	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	69.1	38.3	19.0	30.8	7.7	66.0	57.3	49.7	35.2	27.7	39.8
Region:												
Northeast.	1,254	61.7	28.2	14.7	22.3	3.6	57.0	40.0	34.8	23.5	13.5	36.4
North Central.	2,013	74.5	45.5	23.7	37.2	7.7	72.4	65.8	57.9	41.5	26.7	44.7
South.	1,105	65.6	38.0	16.8	29.4	10.9	63.6	60.4	53.0	36.5	40.1	33.2
West	1,481	83.1	41.1	17.7	34.6	14.3	76.6	71.9	55.4	43.7	52.4	50.3
Employee size group:												
250-499.	353	49.4	20.8	10.4	14.6	5.5	44.3	37.8	28.6	15.3	15.5	22.8
500-999.	699	67.3	36.0	14.4	27.6	3.1	64.8	50.7	46.5	33.8	22.4	33.3
1,000 or more.	3,441	88.9	56.7	31.5	48.8	14.2	87.2	81.5	72.3	54.8	44.1	61.8
Form of operation:												
Company-operated	1,181	79.0	44.0	24.5	33.0	10.5	74.0	59.4	54.0	36.9	29.4	40.1
Contractor-operated.	1,743	63.5	35.1	15.9	29.5	6.1	61.5	56.1	47.3	34.2	26.7	39.7
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	113.30	13.54	3.91	5.40	4.23	99.77	72.97	34.11	16.28	22.27	22.52
Region:												
Northeast.	1,254	77.61	9.67	4.05	3.72	1.90	67.94	41.50	21.73	13.82	5.94	19.47
North Central.	2,013	126.75	11.24	4.33	5.50	1.40	115.51	82.99	39.85	16.03	27.09	28.33
South.	1,105	129.45	20.95	3.32	7.21	10.41	108.51	90.29	40.85	18.35	29.86	16.36
West	1,481	131.54	17.51	2.86	5.55	9.10	114.03	88.81	29.21	21.28	38.31	23.63
Employee size group:												
250-499.	353	24.79	4.36	2.08	1.52	.75	20.43	15.43	8.66	3.82	2.92	4.55
500-999.	699	54.45	6.55	2.34	3.65	.56	47.90	36.40	17.97	8.98	9.45	10.60
1,000 or more.	3,441	251.73	28.75	7.12	10.66	10.97	222.98	161.31	73.16	34.80	52.49	50.60
Form of operation:												
Company-operated	1,181	142.03	21.09	6.18	6.69	8.22	120.94	90.78	47.13	17.29	26.04	23.12
Contractor-operated.	1,743	97.01	9.25	2.62	4.67	1.96	87.76	62.87	26.73	15.71	20.13	22.19

1/ Includes small quantities of apples, apricots, peaches, figs, dates, pears, and similar items.

2/ Includes onion flakes, parsley flakes, and small quantities of other dried items.

3/ Includes small quantities of other beans.

Table 75 --FRUIT JUICES AND ADES, AND VEGETABLE JUICES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total juices and ades (single strength equivalent)	Fruit juices and ades									Vegetable juices
			Total (single strength equivalent)	Canned				Frozen (concentrated)		Fresh		
				Total (single strength equivalent) 1/	Single strength		Concentrated		Total 2/		Orange	
					Citrus	Other	Citrus	Other				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	74.3	66.9	60.8	50.6	33.4	14.1	1.7	14.8	12.3	5.6	62.0
Region:												
Northeast.	1,254	76.1	69.1	62.6	50.9	41.1	14.0	*	20.5	17.6	4.7	65.0
North Central.	2,013	75.7	68.5	63.8	54.6	29.0	17.5	3.5	9.8	7.7	6.8	63.1
South.	1,105	69.1	61.6	56.4	44.8	32.5	10.0	1.2	11.8	11.0	4.1	56.9
West	1,481	77.0	67.5	50.3	45.9	28.7	8.3	*	32.0	22.1	7.8	61.0
Employee size group:												
250-499.	353	59.6	49.7	45.2	40.6	23.6	8.5	*	7.7	5.1	1.3	42.8
500-999.	699	76.1	70.4	62.6	48.6	33.2	16.1	2.1	14.7	12.1	8.1	65.0
1,000 or more.	3,441	85.9	79.3	73.4	61.7	42.5	17.2	2.9	21.4	19.2	7.1	76.8
Form of operation:												
Company-operated	1,181	81.9	75.8	66.3	56.8	38.6	8.2	1.1	22.6	19.2	4.8	69.2
Contractor-operated.	1,743	70.0	61.9	57.7	47.1	30.4	17.4	2.1	10.4	8.4	6.0	58.0
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	223.39	127.85	91.54	45.44	22.32	5.78	.47	9.41	5.11	3.46	94.94
Region:												
Northeast.	1,254	274.55	156.44	120.49	63.31	30.19	7.17	*	9.58	4.95	.62	118.03
North Central.	2,013	176.41	115.32	86.40	43.34	18.90	5.86	1.00	6.45	3.18	4.12	60.53
South.	1,105	264.60	123.63	74.21	31.14	19.70	4.23	.27	13.26	7.88	6.37	139.66
West	1,481	125.02	90.82	56.45	30.96	17.53	4.85	*	12.55	7.38	1.27	33.56
Employee size group:												
250-499.	353	83.76	58.19	47.01	23.78	8.74	3.24	*	3.00	1.28	.19	25.47
500-999.	699	143.56	102.97	74.59	31.33	13.82	5.91	.36	6.83	2.92	3.47	40.58
1,000 or more.	3,441	429.13	215.97	148.88	79.05	43.04	7.99	1.00	17.81	10.74	6.46	211.51
Form of operation:												
Company-operated	1,181	377.80	187.17	115.72	68.18	27.34	4.11	.08	18.24	9.16	5.37	190.08
Contractor-operated.	1,743	135.85	94.22	77.83	32.55	19.48	6.73	.69	4.40	2.81	2.38	40.99

* Less than 0.05 percent or 0.005 pounds.

1/ Includes canned fruit ades like orangeade, limeade, and lemonade, mostly single strength.

2/ Includes other frozen concentrated fruit ades and juices.

Table 76.--FLOUR AND PREPARED FLOUR MIXES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total flour and prepared flour mixes	Flour other than mixes						Prepared flour mixes			
			Total	White				Other 1/	Total 2/	Cake	Biscuit, roll, muffin	Doughnut
				Total	All purpose	Cake	Self rising					
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	71.3	68.9	66.9	50.8	16.2	9.3	4.9	35.9	19.6	17.6	3.6
Region:												
Northeast.	1,254	69.7	66.2	63.3	41.1	15.9	14.0	5.8	36.4	18.2	18.8	4.1
North Central.	2,013	75.4	74.4	74.4	58.3	17.6	7.8	3.1	36.3	23.3	19.7	3.1
South.	1,105	64.3	62.3	58.3	47.4	15.0	7.3	5.9	28.4	11.9	10.7	4.7
West	1,481	80.1	72.7	69.7	61.0	14.3	4.8	8.3	60.5	32.0	24.6	1.3
Employee size group:												
250-499.	353	48.8	46.7	41.8	29.8	7.0	7.7	4.8	18.7	12.6	6.3	*
500-999.	699	74.2	71.2	71.2	54.6	12.4	9.5	*	40.1	23.9	21.6	3.4
1,000 or more.	3,441	89.1	87.2	85.8	66.4	28.5	10.6	9.7	47.6	21.7	24.0	7.3
Form of operation:												
Company-operated.	1,181	77.9	75.9	71.6	55.2	16.8	10.0	8.4	45.2	27.8	18.2	5.4
Contractor-operated.	1,743	67.6	65.0	64.3	48.2	15.9	8.9	2.9	30.6	14.9	17.2	7.6
	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
QUANTITY PER PLANT												
All plants	1,537	179.47	145.85	141.34	79.95	47.18	14.21	4.51	33.62	9.63	9.88	9.26
Region:												
Northeast.	1,254	161.10	121.02	118.41	60.40	30.10	27.91	2.61	40.09	11.84	12.93	8.36
North Central.	2,013	133.94	101.71	101.00	65.73	27.64	7.63	4.70	32.23	11.32	6.24	11.44
South.	1,105	279.02	249.82	238.01	127.35	99.81	10.84	11.81	29.20	3.69	13.07	8.48
West	1,481	169.94	140.56	131.21	78.29	47.64	5.29	9.35	29.37	11.65	6.55	2.65
Employee size group:												
250-499.	353	22.06	18.06	17.45	9.21	2.85	5.39	4.60	4.01	2.89	4.65	*
500-999.	699	72.85	48.83	48.83	38.73	5.35	4.75	*	24.02	7.04	9.70	3.04
1,000 or more.	3,441	427.54	357.43	344.95	184.94	128.51	31.49	12.48	70.12	18.34	18.53	23.80
Form of operation:												
Company-operated.	1,181	249.15	212.26	209.21	125.07	63.24	20.90	3.05	36.90	13.41	7.27	9.28
Contractor-operated.	1,743	139.96	108.20	102.86	54.37	38.07	10.42	5.34	31.76	7.49	11.36	9.25

*Less than 0.05 percent or 0.005 pounds.

1/ Chiefly whole wheat flour.

2/ Includes quantities of other mixes, chiefly pancake and pie crust mix.

Table 77.--CEREALS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total cereals	Breakfast cereals					Other cereals		
			Total	Hot			Ready-to-eat	Total	Rice	
				Total	Oatmeal	Other 1/			Total 2/	White
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	78.2	27.9	15.6	14.8	4.8	23.2	78.2	59.8	59.4
Region:										
Northeast.	1,254	76.2	25.8	15.3	14.7	5.3	22.9	76.2	60.5	60.5
North Central.	2,013	80.1	28.6	18.3	17.2	4.2	21.2	80.1	64.4	64.4
South.	1,105	75.6	27.4	10.6	10.6	3.4	25.4	75.6	49.9	49.2
West.	1,481	85.3	35.9	19.1	16.0	11.3	29.4	85.3	65.3	62.3
Employee size group:										
250-499.	353	65.3	11.7	7.5	6.1	2.0	7.4	65.3	37.2	36.6
500-999.	699	76.6	24.4	10.9	10.9	1.9	21.1	76.6	59.8	59.8
1,000 or more.	3,441	91.6	46.3	27.5	26.4	10.2	39.9	91.6	80.5	79.9
Form of operation:										
Company-operated.	1,181	87.9	29.0	15.9	15.4	4.0	26.2	87.9	64.5	64.5
Contractor-operated.	1,743	72.7	27.3	15.4	14.4	5.2	21.6	72.7	57.1	56.6
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	136.16	6.45	3.51	2.62	.89	2.94	129.71	21.28	21.16
Region:										
Northeast.	1,254	85.57	6.13	3.35	2.79	.55	2.78	79.44	25.53	25.53
North Central.	2,013	157.81	5.31	3.48	2.68	.80	1.83	152.50	21.71	21.65
South.	1,105	164.91	8.49	3.51	2.13	1.38	4.98	156.42	16.17	15.81
West.	1,481	123.03	7.34	4.53	3.33	1.19	2.81	115.69	18.48	18.36
Employee size group:										
250-499.	353	31.30	.94	.56	.54	.02	.38	30.37	4.51	4.50
500-999.	699	76.02	2.91	1.48	1.31	.18	1.43	73.11	11.99	11.96
1,000 or more.	3,441	290.85	14.95	8.20	5.81	2.39	6.75	275.90	45.70	45.39
Form of operation:										
Company-operated.	1,181	172.53	9.15	4.26	3.28	.99	4.88	163.38	27.32	27.24
Contractor-operated.	1,743	115.54	4.92	3.09	2.25	.84	1.83	110.62	17.86	17.71

(Continued)

1/ Includes small quantity of wheat cereals.

2/ Includes small quantities of brown and wild rice.

Table 77.--CEREALS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Other cereals--Continued								
		Cornmeal			Grits	Hominy	Barley	Macaroni, spaghetti, noodles	Cornstarch	Other 3/
		Total	White	Yellow						
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	24.5	9.8	14.8	5.2	19.9	24.0	71.6	51.4	21.5
Region:										
Northeast	1,254	11.2	.6	10.6	.6	.6	25.8	72.1	50.4	23.4
North Central	2,013	21.2	2.0	19.2	.5	20.5	28.6	72.8	57.7	20.1
South	1,105	44.7	35.5	9.9	19.5	36.5	15.4	66.4	44.1	16.4
West	1,481	29.1	3.0	26.1	1.3	41.1	20.0	80.9	44.2	40.7
Employee size group:										
250-499	353	12.8	4.2	8.5	2.5	11.7	13.7	60.2	35.0	12.6
500-999	699	27.3	11.5	15.8	5.0	20.1	12.3	68.5	48.2	20.9
1,000 or more	3,441	32.5	13.3	19.6	7.9	27.1	44.8	35.1	69.5	30.0
Form of operation:										
Company-operated	1,181	30.7	14.7	16.0	6.1	23.7	20.3	79.1	61.3	28.2
Contractor-operated	1,743	20.9	7.1	14.1	4.7	17.7	26.1	67.3	45.8	17.7
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	11.96	8.75	3.20	1.16	13.27	3.55	42.89	33.34	2.26
Region:										
Northeast	1,254	2.24	.33	1.91	.05	.04	4.42	35.28	9.65	2.23
North Central	2,013	3.47	.39	3.08	.10	11.24	3.78	52.76	57.26	2.18
South	1,105	39.28	34.92	4.36	4.52	30.59	2.51	34.41	26.96	1.98
West	1,481	5.63	.09	5.54	.03	20.93	2.11	48.29	16.23	4.00
Employee size group:										
250-499	353	2.47	1.53	.94	.36	2.54	1.16	15.52	3.26	.55
500-999	699	11.30	8.40	2.90	.82	7.27	1.50	28.89	9.49	1.83
1,000 or more	3,441	21.31	15.73	5.57	2.22	28.96	7.73	81.61	84.12	4.25
Form of operation:										
Company-operated	1,181	19.99	15.56	4.43	1.07	25.93	3.10	57.40	24.47	4.11
Contractor-operated	1,743	7.40	4.89	2.51	1.21	6.10	3.81	34.67	38.37	1.21

3/ Chiefly tapioca.

Table 78 --BAKERY PRODUCTS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 ^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total bakery products	Bread						
			Total	White	Whole wheat	Rye	French, Vienna, Italian	Pumper- nickel	Other ^{2/}
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	83.5	62.4	61.0	18.4	21.1	2.2	.9	5.3
Region:									
Northeast	1,254	85.4	68.4	67.3	19.3	24.6	4.1	1.8	8.2
North Central	2,013	81.2	61.0	59.4	24.2	29.0	2.1	*	5.7
South	1,105	82.8	51.4	50.7	3.9	3.9	*	.7	1.5
West	1,481	91.3	85.6	81.3	32.3	20.8	2.1	3.5	4.0
Employee size group:									
250-499	353	73.6	59.5	59.5	17.9	18.3	1.4	1.6	3.2
500-999	699	86.6	63.4	61.2	14.5	17.1	2.9	*	6.6
1,000 or more	3,441	89.5	64.1	62.2	22.6	27.5	2.2	1.1	5.9
Form of operation:									
Company-operated	1,181	86.4	70.1	67.5	26.1	21.6	.6	1.1	11.5
Contractor-operated	1,743	81.8	58.0	57.3	14.0	20.8	3.1	.8	1.8
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	77.04	13.62	10.04	1.07	1.58	.12	.02	.78
Region:									
Northeast	1,254	70.01	13.20	9.11	.55	2.22	.34	.04	.94
North Central	2,013	72.20	12.86	8.58	1.21	1.97	.05	*	1.05
South	1,105	66.59	8.09	7.52	.24	.17		.03	.13
West	1,481	180.66	41.69	33.20	5.81	1.62	.06	.12	.88
Employee size group:									
250-499	353	35.19	6.76	4.71	.41	1.54	.02	.03	.05
500-999	699	59.27	10.87	7.05	.74	1.06	.25	*	1.77
1,000 or more	3,441	132.73	22.59	17.82	2.00	2.14	.10	.04	.49
Form of operation:									
Company-operated	1,181	98.25	19.80	13.89	2.12	1.82	.02	.04	1.92
Contractor-operated	1,743	65.01	10.12	7.85	.48	1.45	.18	.02	.14

* Less than 0.05 percent or 0.005 pounds.

^{1/} See table 45 for information on sandwiches prepared off the premises, then brought in and sold in plants.^{2/} Includes items such as Boston brown, raisin, salt-rising, and diet breads.

(Continued)

Table 78.--BAKERY PRODUCTS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Bakery products other than bread								
		Total	Crackers 3/	Rolls			Biscuits and muffins	Cakes		
				Total	Ready-to- serve	Brown n' serve		Total	Plain	Other 4/
(11)	(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	81.8	69.3	44.2	41.7	3.9	6.5	25.6	24.2	2.0
Region:										
Northeast.	1,254	83.1	67.9	49.2	46.3	4.7	11.1	26.3	24.0	4.1
North Central.	2,013	79.0	72.3	38.1	35.9	2.1	4.6	21.9	20.4	1.5
South.	1,105	82.8	64.6	48.3	45.0	6.4	3.4	33.8	33.8	*
West.	1,481	89.2	74.9	43.8	43.8	2.1	9.9	13.9	12.6	2.6
Employee size group:										
250-499.	353	72.2	56.3	42.8	38.2	6.2	1.6	26.1	26.1	*
500-999.	699	83.4	66.9	45.3	42.8	5.2	9.3	25.7	23.5	2.2
1,000 or more.	3,441	89.0	83.6	44.3	43.8	.6	8.4	25.0	23.1	3.6
Form of operation:										
Company-operated.	1,181	83.2	72.6	43.7	38.6	7.6	11.4	27.5	27.0	1.7
Contractor-operated.	1,743	80.9	67.5	44.4	43.4	1.8	3.8	24.5	22.6	2.1
QUANTITY PER PLANT										
All plants	1,537	63.42	22.06	5.91	5.65	.26	.66	3.48	3.38	.10
Region:										
Northeast.	1,254	56.81	23.03	5.85	5.47	.38	.64	2.62	2.43	.19
North Central.	2,013	59.34	23.11	3.84	3.70	.14	.66	1.80	1.70	.09
South.	1,105	58.50	19.04	6.51	6.17	.34	.57	7.38	7.38	*
West.	1,481	138.97	22.45	16.96	16.88	.08	1.12	3.10	2.97	.12
Employee size group:										
250-499.	353	28.43	9.37	3.16	2.95	.21	.01	1.74	1.74	*
500-999.	699	48.40	14.87	4.12	3.63	.49	.94	4.28	4.19	.09
1,000 or more.	3,441	110.14	40.68	10.17	10.10	.08	.97	4.29	4.09	.20
Form of operation:										
Company-operated.	1,181	78.46	27.15	7.31	6.77	.53	1.17	4.40	4.24	.16
Contractor-operated.	1,743	54.90	19.17	5.12	5.02	.10	.37	2.95	2.89	.07

* Less than 0.05 percent or 0.005 pounds.

3/ Chiefly crackers, not sweet.

4/ Includes an assortment of cakes, cream puffs, lady fingers, ice cream roll, and similar items.

(Continued)

Table 78.--BAKERY PRODUCTS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956--Continued

Type of data, region, employee size group, and form of operation of food facilities (22)	Average plant size (count of employees) (23)	Bakery products other than bread--Continued								
		Pies				Other				
		Total (24)	Fruit (25)	Lemon, cream, and custard (26)	Other 5/ (27)	Total (28)	Sweet buns (29)	Doughnuts (30)	Cookies (31)	Other 6/ (32)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	38.8	36.7	2.9	2.9	54.5	23.6	23.6	19.7	27.8
Region:										
Northeast.	1,254	45.6	41.5	5.9	4.1	60.3	27.5	31.6	22.1	21.1
North Central.	2,013	37.0	36.0	2.5	3.1	51.5	29.6	18.6	14.7	31.9
South.	1,105	29.5	27.5	*	2.0	51.0	4.1	20.6	27.0	28.0
West	1,481	53.7	53.7	3.0	*	59.8	41.5	29.5	11.8	31.9
Employee size group:										
250-499.	353	38.4	35.3	2.2	3.2	44.0	17.9	25.7	13.2	14.2
500-999.	699	39.4	38.4	4.3	2.2	58.1	25.0	23.2	26.6	27.6
1,000 or more.	3,441	38.5	36.3	2.3	3.4	60.6	27.4	22.0	18.8	40.4
Form of operation:										
Company-operated	1,181	36.6	32.8	6.2	5.4	49.1	25.8	14.9	16.6	29.5
Contractor-operated.	1,743	40.0	38.8	1.1	1.5	57.5	22.3	28.5	21.4	26.8
QUANTITY PER PLANT										
All plants	1,537	Pounds 13.11	Pounds 12.09	Pounds .34	Pounds .68	Pounds 18.21	Pounds 3.09	Pounds 3.02	Pounds 2.76	Pounds 9.34
Region:										
Northeast.	1,254	11.99	10.44	.68	.87	12.68	3.05	2.11	1.73	5.80
North Central.	2,013	11.10	9.78	.34	.97	18.84	3.07	1.35	3.30	11.13
South.	1,105	9.43	9.28	*	.15	15.57	.61	1.39	3.05	10.52
West	1,481	45.22	45.16	.06	*	50.13	13.08	24.09	3.10	9.87
Employee size group:										
250-499.	353	6.84	6.08	.35	.41	7.30	1.87	1.47	1.58	2.38
500-999.	699	10.15	9.61	.33	.21	14.04	1.80	1.56	2.00	8.68
1,000 or more.	3,441	21.73	20.00	.34	1.39	32.29	5.47	5.85	4.59	16.37
Form of operation:										
Company-operated	1,181	17.59	15.77	.63	1.19	20.83	3.53	4.60	2.87	9.83
Contractor-operated.	1,743	10.56	10.00	.18	.39	16.73	2.85	2.12	2.70	9.06

* Less than 0.05 percent or 0.005 pounds.

5/ Includes an assortment of pies.

6/ Includes an assortment of items like cracker meal, French pastry, and macaroons.

Table 79 --SUGAR AND SWEETS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total sugar and other sweets	Sugar						Jellies, jam	Molasses
			Total	White				Brown		
				Total	Granulated	Cubed	Con- fectioners, powdered			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
	<u>Number</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>	<u>Percent</u>
PLANTS HAVING										
All plants	1,537	88.2	85.5	85.1	83.3	11.1	33.0	40.4	39.9	17.8
Region:										
Northeast.	1,254	91.3	91.3	91.3	87.8	17.6	29.4	32.8	43.4	18.1
North Central.	2,013	84.9	82.8	82.8	82.8	10.5	37.2	46.5	37.5	21.5
South.	1,105	90.1	82.3	82.3	79.1	4.7	29.8	35.8	39.3	10.6
West	1,481	88.3	87.0	80.9	80.9	9.0	35.6	54.5	41.1	19.9
Employee size group:										
250-499.	353	82.3	79.5	78.9	75.7	11.7	20.7	30.0	29.6	9.5
500-999.	699	88.7	83.4	83.4	80.9	8.0	29.4	33.4	34.2	15.0
1,000 or more.	3,441	93.2	93.0	92.4	92.4	13.5	47.9	56.8	54.9	28.1
Form of operation:										
Company-operated	1,181	94.6	91.3	90.2	86.0	15.5	39.1	50.3	55.7	24.9
Contractor-operated.	1,743	84.6	82.2	82.2	81.7	8.6	29.6	34.8	30.9	13.7
QUANTITY PER PLANT	<u>Number</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>	<u>Pounds</u>
All plants	1,537	302.12	209.09	197.80	169.25	11.44	17.11	11.29	18.17	4.52
Region:										
Northeast.	1,254	276.43	196.60	190.63	161.30	17.91	11.42	5.98	17.17	5.68
North Central.	2,013	300.85	194.22	184.18	160.29	11.60	12.28	10.04	18.50	4.81
South.	1,105	306.04	219.37	199.87	167.51	5.51	26.85	19.50	18.66	2.94
West	1,481	414.31	321.76	309.50	269.75	3.19	36.55	12.26	18.80	3.34
Employee size group:										
250-499.	353	80.14	54.38	51.81	40.76	8.31	2.74	2.57	7.39	.77
500-999.	699	143.86	90.44	84.47	77.05	2.51	4.91	5.97	12.39	3.20
1,000 or more.	3,441	659.62	466.37	441.90	376.78	22.99	42.13	24.47	33.67	9.24
Form of operation:										
Company-operated	1,181	357.34	256.60	237.73	202.75	11.58	23.40	18.86	27.19	7.63
Contractor-operated.	1,743	270.81	182.15	175.16	150.26	11.36	13.54	7.00	13.05	2.75

(Continued)

Table 79 --SUGAR AND SWEETS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956 --Continued

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Sirups					Candies			
		Total <u>1/</u>	Toppings	Blends	Corn, cane	Other <u>2/</u>	Total	Chocolate	Other than chocolate	Not specified as to kind
(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)	(20)	(21)	(22)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING										
All plants	1,537	37.7	20.3	13.6	15.3	3.0	31.3	10.6	13.4	18.5
Region:										
Northeast.	1,254	33.0	18.3	17.6	5.3	4.1	33.2	9.4	14.0	23.3
North Central.	2,013	38.9	18.7	9.3	21.7	2.6	22.9	8.4	9.2	12.6
South.	1,105	36.3	19.7	14.3	19.0	2.0	42.5	14.7	20.6	23.8
West.	1,481	57.6	41.6	18.7	7.8	3.5	33.3	13.8	9.0	13.8
Employee size group:										
250-499.	353	21.5	14.3	8.7	5.6	1.5	25.6	17.7	10.6	9.3
500-999.	699	35.7	15.9	12.6	15.2	1.4	38.1	6.6	15.0	25.7
1,000 or more.	3,441	54.5	30.0	18.9	24.4	5.8	30.1	7.8	14.5	20.0
Form of operation:										
Company-operated.	1,181	44.4	24.7	13.8	20.8	2.9	35.0	6.9	17.7	20.0
Contractor-operated.	1,743	33.9	17.7	13.4	12.3	3.0	29.3	12.6	11.0	17.7
QUANTITY PER PLANT										
All plants	1,537	53.56	30.42	8.24	9.29	4.83	16.78	3.08	4.12	9.58
Region:										
Northeast.	1,254	38.06	24.04	10.40	2.05	.72	18.92	1.77	5.79	11.36
North Central.	2,013	69.56	41.05	7.12	10.30	10.97	13.77	2.32	3.80	7.65
South.	1,105	45.25	17.62	7.39	18.23	.68	19.82	6.41	2.51	10.89
West.	1,481	56.19	42.00	8.54	2.09	.91	14.22	1.13	4.55	8.54
Employee size group:										
250-499.	353	13.45	8.77	2.56	1.56	.52	4.16	1.82	1.38	.96
500-999.	699	21.87	13.47	2.80	5.19	.22	15.95	2.32	4.54	9.09
1,000 or more.	3,441	121.18	66.77	18.72	20.39	13.25	29.17	4.98	6.22	17.97
Form of operation:										
Company-operated.	1,181	47.90	22.87	7.59	16.09	.78	18.01	3.07	4.76	10.18
Contractor-operated.	1,743	56.77	34.70	8.60	5.44	7.12	16.08	3.09	3.76	9.24

1/ Includes small quantity of honey and maple sirup.

2/ Includes small quantities of sorghum and sirups like gingerale and root beer.

Table 80 --SOUPS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956^{1/}

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total soups and soup bases 2/	Vegetable soups, canned					Meat, poultry, or fish soups, canned				Soup bases
			Total	Ready-to- serve	Condensed			Total 4/	Ready-to- serve	Condensed		
					Total	Tomato	Other 3/			Total	Noodle soup, beef, chicken	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	72.9	57.3	14.0	46.4	23.4	36.6	46.6	15.0	33.7	16.9	33.8
Region:												
Northeast.	1,254	83.2	65.0	7.0	58.5	41.6	48.0	58.0	12.3	48.0	22.3	36.4
North Central.	2,013	74.4	61.1	18.4	46.9	34.5	37.4	42.9	13.0	29.4	17.2	35.8
South.	1,105	56.7	41.9	15.8	31.3	21.2	22.7	39.6	22.1	24.5	10.5	24.7
West	1,481	78.3	56.7	11.6	45.1	20.1	32.5	43.2	13.0	30.3	14.7	44.2
Employee size group:												
250-499.	353	65.1	51.3	4.9	46.3	34.3	39.0	44.8	8.1	36.7	17.2	20.5
500-999.	699	70.6	57.9	19.3	42.0	32.7	33.0	48.8	20.3	32.0	14.2	27.9
1,000 or more.	3,441	82.4	62.2	17.2	50.8	33.4	38.0	46.0	16.2	32.6	19.3	51.7
Form of operation:												
Company-operated	1,181	83.7	66.8	16.5	54.8	42.8	45.6	67.3	20.6	50.5	28.5	34.7
Contractor-operated.	1,743	66.8	51.9	12.6	41.7	28.1	31.5	34.8	11.8	24.2	10.3	33.3
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	221.85	119.16	29.79	89.37	31.71	57.66	90.78	21.70	68.85	18.72	9.41
Region:												
Northeast.	1,254	283.20	138.05	12.58	125.47	38.48	86.99	134.12	7.11	127.01	33.12	7.70
North Central.	2,013	237.03	129.11	55.97	73.14	25.01	48.13	92.26	41.73	49.97	17.70	12.49
South.	1,105	150.94	94.13	10.16	83.97	38.25	45.72	49.01	8.49	40.53	6.20	6.95
West	1,481	113.96	64.74	19.30	45.44	17.53	27.91	41.13	13.40	27.73	6.57	7.26
Employee size group:												
250-499.	353	91.44	44.45	2.74	41.71	16.27	25.44	44.22	6.88	37.34	7.02	2.12
500-999.	699	189.24	110.63	43.21	67.42	18.11	49.31	71.29	9.47	61.16	14.37	5.79
1,000 or more.	3,441	373.26	196.02	41.58	154.44	59.09	95.35	152.46	47.19	105.27	33.69	19.61
Form of operation:												
Company-operated	1,181	435.65	233.21	51.93	181.28	60.78	121.00	189.42	42.24	147.18	38.60	9.16
Contractor-operated.	1,743	100.63	54.49	17.23	37.26	15.51	21.75	34.85	10.06	24.45	7.45	9.54

^{1/} See table 45 for discussion of soups prepared off the premises, then brought in and sold in plant.

^{2/} Includes small quantity of dry soups.

^{3/} Includes soups like bean, mushroom, celery, green pea, asparagus, and mixed vegetable.

^{4/} Includes small quantity of frozen soups.

Table 81 --BEVERAGES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total beverages	Coffee			Tea	Bottled soft drinks			Chocolate, cocoa 3/	Chocolate sirup	Alcoholic beverages
			Total 1/	Bean, whole	Bean, ground		Total 2/	Cola type	All other			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	87.3	82.5	.3	81.9	68.7	43.3	33.2	26.7	22.0	13.7	3.7
Region:												
Northeast	1,254	91.3	88.4	1.2	86.1	83.7	50.3	36.8	35.1	18.1	13.5	6.5
North Central	2,013	83.3	79.2	*	79.2	63.9	35.6	26.1	21.3	21.5	15.1	2.6
South	1,105	88.8	80.4	*	80.4	55.9	49.6	42.0	25.3	24.0	10.9	1.5
West	1,481	88.3	84.8	*	84.8	77.9	35.5	28.2	28.1	35.0	16.1	6.1
Employee size group:												
250-499	353	81.0	79.0	*	79.0	54.2	40.3	30.5	20.4	14.8	7.7	1.6
500-999	699	87.8	76.6	*	75.6	69.3	46.9	42.9	28.7	17.9	10.5	1.6
1,000 or more	3,441	92.6	91.5	1.0	90.5	81.3	42.6	26.3	30.6	32.6	22.3	7.6
Form of operation:												
Company-operated	1,181	93.7	87.8	*	87.8	80.3	46.4	40.0	28.3	27.3	13.6	5.8
Contractor-operated	1,743	83.7	79.5	.5	78.5	62.1	41.5	29.4	25.9	19.0	13.7	2.5
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	228.19	62.55	.50	60.90	20.76	132.29	67.27	64.45	4.26	4.68	3.65
Region:												
Northeast	1,254	230.26	66.44	1.69	64.08	13.45	132.39	47.95	84.16	4.04	3.95	9.99
North Central	2,013	205.72	72.79	*	71.40	25.87	97.01	44.06	51.85	3.64	6.18	.22
South	1,105	272.56	38.15	*	36.76	24.87	199.89	133.31	66.36	5.48	3.46	.73
West	1,481	190.15	73.48	*	72.59	6.47	95.15	49.68	45.47	4.56	3.24	7.25
Employee size group:												
250-499	353	91.98	19.15	*	18.67	3.45	66.28	43.54	22.74	1.09	1.99	.01
500-999	699	176.68	34.72	*	34.12	15.75	120.51	74.86	45.66	2.50	3.06	.14
1,000 or more	3,441	403.29	129.42	1.43	125.68	41.52	204.34	81.68	120.99	8.89	8.70	10.41
Form of operation:												
Company-operated	1,181	255.90	67.25	*	66.55	22.08	143.00	76.92	64.84	7.65	6.72	9.20
Contractor-operated	1,743	212.48	59.88	.78	57.70	20.01	126.22	61.80	64.23	2.34	3.52	.51

* Less than 0.05 percent or 0.005 pounds.

1/ Includes small quantities of instant coffee and coffee substitute.

2/ Includes small quantity of powdered fruit drinks.

3/ Excludes cocoa mix. See table 45 for hot chocolate prepared off the premises then brought into plant and sold.

Table 82 --CATSUP, CHILI, AND OTHER SAUCES, PICKLES, OLIVES, RELISHES:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Total catsup, sauces, pickles, olives, relishes	Catsup, chili, and other sauces						Pickles, olives, relishes			
			Total	Catsup	Chili sauce	Other sauces			Total	Pickles	Olives	Relishes
						Total	Barbecue	Other 1/				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)
	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
PLANTS HAVING												
All plants	1,537	86.5	80.1	77.4	17.5	25.1	15.5	12.8	75.8	62.8	26.3	55.0
Region:												
Northeast	1,254	88.4	82.5	80.2	14.1	21.0	2.3	20.4	73.8	54.0	26.4	55.6
North Central	2,013	83.8	75.8	74.3	19.6	27.9	23.8	7.7	78.6	65.2	26.4	64.4
South	1,105	88.1	83.4	79.3	16.8	24.4	19.2	9.5	74.3	68.4	19.8	40.8
West	1,481	88.3	83.9	76.6	22.5	29.3	9.4	22.0	73.6	66.2	50.4	47.6
Employee size group:												
250-499	353	77.8	70.4	66.7	6.9	19.6	11.4	11.1	60.4	52.4	13.4	33.1
500-999	699	87.7	80.7	78.9	17.3	25.3	12.4	14.1	75.9	61.9	17.8	59.3
1,000 or more	3,441	93.2	88.5	85.8	27.3	30.1	22.2	13.0	89.9	73.1	46.5	71.0
Form of operation:												
Company-operated	1,181	93.1	87.0	85.2	26.3	32.8	19.8	18.2	83.8	73.6	35.9	60.6
Contractor-operated	1,743	82.7	76.2	72.9	12.5	20.7	13.0	9.7	71.3	56.6	20.9	51.8
QUANTITY PER PLANT												
All plants	1,537	182.25	91.11	69.66	6.32	15.13	7.81	7.32	91.13	51.59	9.51	30.03
Region:												
Northeast	1,254	177.63	82.83	68.35	3.79	10.69	1.16	9.53	94.80	68.19	7.37	19.24
North Central	2,013	182.46	87.57	62.02	8.29	17.27	12.09	5.19	94.89	47.69	11.79	35.41
South	1,105	204.29	117.84	93.29	5.70	18.84	10.65	8.20	86.45	41.66	8.35	36.45
West	1,481	117.38	49.01	33.08	8.07	7.86	.70	7.16	68.36	37.52	9.49	21.35
Employee size group:												
250-499	353	54.79	23.39	16.52	1.27	5.60	3.41	2.19	31.41	19.79	2.93	8.68
500-999	699	115.81	61.69	42.21	6.73	12.74	5.03	7.71	54.12	29.70	3.48	20.94
1,000 or more	3,441	363.80	181.87	145.09	10.57	26.21	14.56	11.65	181.93	102.04	21.41	58.47
Form of operation:												
Company-operated	1,181	336.89	164.17	122.82	12.38	28.97	13.20	15.78	172.72	102.74	15.35	54.63
Contractor-operated	1,743	94.57	49.69	39.52	2.89	7.28	4.76	2.52	44.88	22.59	6.20	16.09

1/ Includes small quantities of assorted sauces.

Table 83 --MISCELLANEOUS DESSERTS, ICING MIXES, NUTS, AND PEANUT BUTTER:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities, January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Miscellaneous desserts						Nuts and peanut butter			
		Total miscel- laneous desserts 1/	Puddings			Sherbets, ices	Other 2/	Total nuts and peanut butter	Nuts		Peanut butter
			Total	Gelatin type	Cream type				Total 3/	Peanuts	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent	Percent
All plants	1,537	68.4	66.7	60.3	40.6	6.2	5.7	43.7	38.0	16.0	15.9
Region:											
Northeast.	1,254	65.1	65.1	58.7	42.3	4.7	4.2	41.0	30.5	14.0	23.5
North Central.	2,013	72.2	71.2	66.6	38.1	3.0	7.2	39.9	34.5	9.3	17.0
South.	1,105	63.8	59.0	49.3	39.8	10.5	3.6	55.2	54.5	29.2	5.2
West.	1,481	77.5	74.4	71.0	51.9	17.3	10.8	36.3	31.1	17.3	14.3
Employee size group:											
250-499.	353	55.7	52.0	39.8	26.8	6.9	.6	31.2	23.5	13.0	13.2
500-999.	699	66.9	66.9	62.5	42.4	6.9	6.3	43.6	41.7	21.4	14.3
1,000 or more.	3,441	81.6	79.9	77.0	51.7	5.0	9.8	55.3	47.7	13.6	19.9
Form of operation:											
Company-operated.	1,181	84.5	83.5	74.8	50.4	10.5	6.2	51.4	38.6	13.7	27.8
Contractor-operated.	1,743	59.3	57.1	52.1	35.1	3.8	5.4	39.3	37.6	17.3	9.1
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	47.18	42.26	24.44	17.82	1.35	1.81	4.26	2.50	.60	1.76
Region:											
Northeast.	1,254	43.88	37.88	23.22	14.66	.68	1.12	3.17	1.17	.31	2.00
North Central.	2,013	55.00	52.34	29.23	23.11	.35	2.24	4.78	2.23	.36	2.55
South.	1,105	35.64	30.67	18.57	12.10	2.19	.90	4.84	4.54	1.25	.30
West.	1,481	57.30	43.34	22.39	20.95	7.63	5.85	3.74	2.58	.95	1.16
Employee size group:											
250-499.	353	16.88	15.90	8.96	6.94	.81	.09	1.48	.46	.15	1.02
500-999.	699	35.30	32.70	16.35	16.35	1.76	.85	3.37	1.93	.71	1.44
1,000 or more.	3,441	86.52	75.75	46.51	29.24	1.46	4.34	7.67	4.93	.91	2.74
Form of operation:											
Company-operated.	1,181	70.38	64.42	35.21	29.21	3.01	2.13	6.51	3.16	.47	3.35
Contractor-operated.	1,743	34.02	29.70	18.34	11.36	.42	1.64	2.98	2.13	.68	.85

1/ Includes small quantity of ready prepared puddings.

2/ Includes small quantities of items like icing mixes and whip aids.

3/ Includes coconut, walnuts, pecans, cashews, and mixed nuts.

Table 84 --MISCELLANEOUS:

Percentage of plants having and average quantity per plant of these foods, on hand at start of survey, by region, employee size group, and form of operation of food facilities,
January-February 1956

Type of data, region, employee size group, and form of operation of food facilities	Average plant size (count of employees)	Mixtures with meat, poultry, or fish				
		Canned			Frozen	
		Total 1/	With meat	With poultry or fish	Total 2/	With meat
(1)	(2)	(3)	(4)	(5)	(6)	(7)
PLANTS HAVING	Number	Percent	Percent	Percent	Percent	Percent
All plants	1,537	34.3	29.8	5.1	5.6	5.6
Region:						
Northeast	1,254	29.3	26.4	4.1	2.9	2.9
North Central	2,013	29.1	27.1	4.1	7.5	7.5
South	1,105	48.9	38.4	7.9	6.7	6.7
West	1,481	33.9	30.4	5.7	2.1	2.1
Employee size group:						
250-499	353	32.2	24.6	5.9	6.3	6.3
500-999	699	31.9	28.7	5.7	4.1	4.1
1,000 or more	3,441	38.4	35.8	4.0	6.4	6.4
Form of operation:						
Company-operated	1,181	35.9	31.7	7.5	6.4	6.4
Contractor-operated	1,743	33.4	28.8	3.8	5.1	5.1
QUANTITY PER PLANT	Number	Pounds	Pounds	Pounds	Pounds	Pounds
All plants	1,537	33.52	29.10	1.07	1.67	1.40
Region:						
Northeast	1,254	25.05	21.04	.33	.90	.90
North Central	2,013	37.68	30.98	1.53	2.50	1.84
South	1,105	36.66	34.79	1.38	1.45	1.45
West	1,481	34.30	32.72	.41	.77	.77
Employee size group:						
250-499	353	11.09	10.27	.58	.41	.41
500-999	699	27.05	23.03	.80	1.56	1.56
1,000 or more	3,441	60.39	52.29	1.79	2.93	2.16
Form of operation:						
Company-operated	1,181	54.96	49.56	1.90	2.67	2.67
Contractor-operated	1,743	21.36	17.50	.60	1.10	.68

1/ Includes small quantity of canned mixtures not containing meat, poultry, or fish.

2/ Includes small quantity of frozen mixtures not containing meat, poultry, or fish.

